

Dessert MENU

THE BOLETUS MUSHROOM 26

The head is composed with a Crunchy Pate a Sable shortcrust, red currant confit, trapped in a very light white chocolate, mascarpone mousse.

The stalk is composed of vanilla cake with a fresh raspberry marmalade, mascarpone cheese, dark chocolate mousse. Gluten free Dark chocolate daquoise. Chocolate decorations.

NAPOLEON CAKE 16

Thousand Sheets of Puff Pastry | Vanilla | Pastry Cream

POISONOUS APPLE ^{GF} 18

Pureed Honeycrisp with Brown Sugar | White Chocolate Mascarpone Cheese | Dark Chocolate Basket | Chocolate Mousse | Dark Chocolate Pate Sable

DARK CHOCOLATE CAPPUCCINO TART 18

Dark Chocolate Tart | Dark Chocolate Cremoso | Coffee Cake | Dark Chocolate

Mascarpone Cheese Mousse | Chocolate Decoration

KEY LIME TART 16

Dark Chocolate shortcrust basket, key lime, mascarpone cheese, lemon puree, vanilla, white chocolate mousse

PAVLOVA CAKE 18

CHOCOLATE MOUSSE 15

Chocolate | Eggs | Whip Cream | Cognac | Oreo Cookie Surprise

CARAMEL CHEESECAKE 15

CHOCOLATE CHEESECAKE 15

DECONSTRUCTED CARROT CAKE 15