



La Carte des Desserts
甜点菜单

Rhubarb | 大黄

poached in a syrup with elderflower | wild pepper foam
caramelized brioche
糖煮接骨木大黄 | 胡椒泡沫 | 焦糖布里欧

Vanilla & Buckwheat | 香草及荞麦

covered with milk | Madagascar vanilla french parfait
fermented milk emulsion | buckwheat praliné
牛奶包覆 | 马达加斯加香草冻糕 | 牛奶慕斯 | 荞麦焦糖酱

Soufflé | 舒芙蕾

cocoa nibs flavored soufflé
cardamom & bergamot sorbet | cocoa jelly
可可风味舒芙蕾 | 豆蔻与佛手柑雪霸 | 可可啫喱

Raspberry and Tarragon | 覆盆子与龙蒿

creamy | rice pudding emulsion
raspberry and sour cream cheese sorbet
浓郁奶油 | 米布丁慕斯 | 覆盆子酸奶油芝士雪霸

Wine suggestions to pair with your dessert | 甜点配酒

Sweet Wines | 甜葡萄酒

2015 Burgenland - Cuvée Spätlese
Kracher 88

2009 Carmes de Rieussec - Sauternes 198

Champagne | 香槟

Duval-Leroy Fleur de Champagne - 1^{er} Cru 188

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
点单前请您告知我们的员工对任何特殊食物的过敏或忌口。