



La Carte des Desserts
甜点菜单

Apple | 苹果

melting apple spirals | soft citrus biscuit
coffee and cinnamon ice-cream | cloves form
特制苹果卷 | 柑橘软饼 | 肉桂与咖啡冰淇淋 | 丁香奶泡

Chocolate & Black Truffle | 巧克力与黑松露

caramel opaline | cacao & black truffle ganache
warm milk chocolate sauce | vanilla ice cream
焦糖牛奶软糖 | 可可与黑松露甘纳许
温牛奶巧克力酱汁 | 香草冰淇淋

(228 rmb supplement - 升级价 228 元)

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

Chocolate | 巧克力

creamy Pure Ecuador chocolate | cocoa nibs ice cream
chocolate sorbet and jelly | cardamom espuma
巧克力奶酱 | 可可冰激凌 | 巧克力雪葩和啫喱 | 香柠檬泡沫

Grapefruit | 西柚

steamed white eggs and hazelnut cream
green anise tuile | grapefruit sorbet
蒸煮蛋白与榛子奶油 | 绿茴香脆片 | 西柚雪葩

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.