



La Carte des Desserts
甜点菜单

Wine suggestions to pair with your dessert | 甜点配酒

Chestnut | 板栗

in a crispy tuile | soft biscuit | kumquat marmalade | chestnut foam
脆塔壳 | 松软蛋糕 | 金桔果酱 | 板栗慕斯

Chocolate | 巧克力

chocolate jelly | confit blackcurrant
chocolate & blackcurrant pepper emulsion | tart & hot ganache
巧克力啫喱 | 黑加仑酱 | 巧克力黑加仑胡椒泡沫 | 薄塔和温热甘阿许

Strawberry | 草莓

marinated in red wine vinegar | almond & vanilla milk veil
confit lemon and strawberry | yoghurt sauce
红酒醋腌制草莓 | 杏仁和香草牛奶啫喱 | 柠檬酱和草莓 | 酸奶酱

Crêpes Suzette | 苏泽特法式薄饼

flambé in front of you with Grand Marnier
柑曼怡力娇酒火焰可丽饼桌边服务

Sweet Wines | 甜葡萄酒

2015 Château de Rieussec 298

Niepoort 10 years Tawny Port 158

2018 Van Volxem Bockstein Riesling Spatlese 198

Brut Réserve Billecart-Salmon 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.