



La Carte des Desserts  
甜点菜单

## Lemon | 柠檬

shiso leaf sorbet | crunchy meringue  
confit lemon buddha hand | orange and almond  
紫苏雪芭 | 脆脆蛋白霜 | 糖渍柠檬佛手柑 | 橙子和杏仁

## Soufflé | 舒芙蕾

toasted spelt and coffee soufflé | red wine reduction  
coffee emulsion and ice cream  
烤斯佩尔特小麦和咖啡舒芙蕾 | 红酒酱 | 咖啡慕斯和冰激凌

## Fig | 无花果

roasted figs | red wine jelly | hay cream  
fig leaves sorbet and oil  
烤无花果 | 红酒啫喱 | 干草奶油 | 无花果叶雪葩和油

## Raspberry & Chocolate | 树莓巧克力

Alpaco chocolate cream infused with sablé biscuit  
Eau-de-vie flavored raspberry | mint sorbet  
沙布蕾融合 66%法芙娜巧克力奶油  
白兰地树莓 | 薄荷雪芭

## Wine suggestions to pair with your dessert | 甜点配酒

### Sweet Wines | 甜葡萄酒

2017 Burgenland - Cuvée Spätlese  
Kracher 88

2016 Carmes de Rieussec - Sauternes 198

### Champagne | 香槟

Duval-Leroy Fleur de Champagne - 1<sup>er</sup> Cru 188

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai