



La Carte des Desserts  
甜点菜单

## White Peach | 白桃

lemon balm and black tea flavors | vineyard peach granite  
柠檬香蜂草红茶风味 | 蜜桃冰沙

## Coconut & Chocolate | 椰子巧克力

black chocolate souffle  
coconut and mixed spices sorbet  
黑巧克力舒芙蕾 | 香料椰子雪芭

## Rhubarb | 大黄

confit & sorbet | hay smoked vanilla mousse  
Arlette | lemon grass juice  
大黄与冰沙 | 干草烟熏香草慕斯 | 千层酥 | 柠檬香茅汁

## 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

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。