



# La Carte des Desserts

甜点菜单

288 rmb

**In the spirit of a Montblanc | 蒙布朗**

textures of chestnut | orange & lemon | meringue

各种口感的栗子 | 橙子和柠檬 | 蛋白霜

2009, Quarts de Chaume, Domaine Baumard 488

**Strawberry | 草莓**

steamed egg white | raw & cooked strawberries | Timut pepper flavoured cream | mulled wine sauce

蒸蛋清 | 新鲜和煮过的草莓 | 葡萄柚胡椒风味奶油 | 热红酒酱汁

2018, Direktrager, Ploder Rosenberg 'Überschäumend', Steiermark, Austria 198

**Chocolate | 巧克力**

Guanaja 70% chocolate cream | banana & passion fruit | coffee & ginger foam

70%圭那亚巧克力奶油 | 香蕉和百香果 | 咖啡和姜味慕斯

1986, Catalans Rivesaltes Ambre, Haute Coutume 268

**Crêpes Suzette | 苏泽特法式薄饼**

flamed in front of you with Grand Marnier

柑曼怡力娇酒火焰可丽饼桌边服务

2009, Quarts de Chaume, Domaine Baumard 488

Desserts created by

Guillaume Gautier, Pastry Chef, Shanghai

Wine suggestions to pair with your dessert | 甜点配酒

Prices are subject to 15% service charge. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

所有价格均以人民币计算并需加收15%服务费。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。