

DESSERT 甜品

<p>Le soufflé (to share) Citrus soufflé with refreshing mandarin jelly and olive oil ice-cream 柑橘舒芙蕾配橙子果冻, 橄榄油冰淇淋</p>	158.
<p>Le vacherin Shattered dreams of the perfect vacherin strawberry, yoghurt, verbena 草莓蛋白酥, 酸奶脆, 马鞭草</p>	88.
<p>Le cheesecake Passion fruit cheesecake, fresh mango and coriander 百香果芝士蛋糕, 芒果, 香菜</p>	88.
<p>La tarte caramel Salted caramel tart, hazelnut sablé mascarpone, coffee powder 焦糖塔, 榛子塔皮, 芝士, 咖啡粉</p>	88.
<p>La sphère Chocolate-hazelnut mousse vanilla parfait glacé and caramel sauce 榛子巧克力球, 香草冰淇淋, 焦糖酱</p>	88.
<p>Le fondant Chocolate molten cake, coffee sauce and vanilla ice-cream 巧克力熔岩蛋糕, 咖啡汁, 香草冰淇淋</p>	88.
<p>Les fromages Selection of French cheese 精选进口法国芝士</p>	188.

CAFÉ GOURMAND 咖啡茶点汇

<p>Café gourmand 精选咖啡或茶配精美茶点</p>	95.
---	-----

Café gourmand is a dessert concept launched in the early 2000's in Paris. It allows you to sample a selection of freshly baked mini pastries with your choice of coffee or tea (available for lunch only).

咖啡茶点汇于两千年早期起源于巴黎。它让宾客享受多款新鲜精选烘焙小茶点, 配以您喜爱的咖啡或茶 (仅限午餐)。

Coffee 咖啡	60.	Valrhona Hot Chocolate 法芙娜热巧克力	60.
Decaffeinated Coffee 无咖啡因咖啡	60.	Cappuccino 卡布奇诺咖啡	65.
Espresso 特浓咖啡	60.	Latte 拿铁咖啡	65.
Macchiato 玛奇朵咖啡	60.	Double Espresso 双份特浓咖啡	65.

