



Desserts

Fondant au Chocolat (D) (G) 72

Served with home-made vanilla ice cream, vanilla sauce and vanilla crumble

Chouquettes au Chocolat (D) (G) 55

Vanilla choux-pastry filled with rich vanilla cream served with warm chocolate

Ice Cream Tower (D) (N) 72

Vanilla caramel ice cream paired with praline sauce

Cheesecake (D) (G) (N) 60

With vanilla ice cream and lime zest

Crème Brûlée (D) 62

Vanilla crème brûlée

Raspberry Crème Brûlée (D) 80

Vanilla crème brûlée topped with fresh raspberry compote

Tiramisu (D) (G) 72

Mascarpone, lady finger, coffee, whipped cream, cocoa powder

Flan (D) 62

Vanilla, cream, caramel

Spectacolo di Gelato (D) (G) (N) 125 (Good for 3 person)

Silky gelato served with caramelized popcorn, crunchy mixed nuts, nutella, chocolate sauce, caramel sauce, and fresh berries

Chantilly aux Framboises (E) (D) (G) 52

Mix of raspberries and strawberries served with chantilly cream

Pain Perdu à la Confiture Maison et Chantilly (E) (D) (G) 62

French toast with vanilla sauce, maple syrup and fresh berries

Gaufres (D) (G) 52

Waffles served with chantilly cream and chocolate sauce

Biscuit Double Chocolat (E) (D) (G) 62

Rich, warm double chocolate cookie paired with banana ice cream, served with caramel sauce

Brownie Double Chocolat (E) (D) (G) 80

A warm double chocolate brownie filled with hazelnut praline, roasted hazelnuts, almonds and pecans. Served with a vanilla ice cream and served with caramel sauce

Plateau de Fromages (D) (G) (N) 68

Cheese platter, comte, truffle gauda, brie, emmental, dry apricots, walnuts, grapes and crackers

(D) Dairy, (G) Gluten, (N) Nuts.

Please inform your waiter for any known allergies.

All prices in AED, inclusive of 5% VAT and 5% Service Charge.

Boussons Chaudes

Hot Drinks

Les Cafés

Coffee

Espresso **18/22**

Macchiato **20/24**

Americano **24**

Cappuccino **28**

Café Latte **32**

Dolce Latte **37**

Arabic Coffee **40**

V60 **40**

The Matcha

Matcha

Regular **35**

Almond | Coconut | Soya | Oat **(5)**

Les Thés

Tea

English breakfast **30**

Earl Grey **30**

Chamomile **30**

Spring Moa Feng **30**

Jasmin Moa Feng **30**

Rooibos **30**

Rose White **30**

Lemon & Ginger **30**

Moroccan Mint **30**

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