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desserts DESSERTS

ANANAS RÔTI AU FEU DE BOIS, RHUM 17
BRUN, CITRON VERT *D, SU*

*Wood-fired roasted pineapple,
dark rum, lime*

CHOCOLAT FONDANT, HUILE D'OLIVE 17,
FLEUR DE SEL FUMÉE *G, E, D, N, SU, SO*

*Molten chocolate, olive oil,
smoked fleur de sel*

FROMAGE FRAIS, FRUITS CONFITS, 16
MIEL FERMENTÉ,
GRANOLA CROUSTILLANT *D, N*

*Fresh cheese, candied fruits,
fermented honey, crunchy granola*

FRAISES FRAÎCHES, 19
CRÈME LÉGÈRE VANILLE,
BASILIC FRAIS *G, D, N, SU*

*Fresh strawberries, light vanilla cream,
fresh basil*

CHURROS MINUTE, CACAO FUMÉ, 14
DULCE DE LECHE *G, D, E, SU*

*Freshly made churros, smoked cacao,
dulce de leche*

CORPORATE PASTRY CHEF: MANON SANTINI
EXECUTIVE CHEF: JUSTINE SUSS

glaces ICE CREAMS

FLEUR DE LAIT *G, D, N* 12
Milkflower

YAOURT *G, D, N* 12
Yogurt

CHOCOLAT *G, D, N* 12
Chocolate

POP CORN *G, D, N* 12
Pop corn

sorbets SORBETS

FRAISE *G, D, N* 12
Strawberry

CITRON *G, D, N* 12
Lemon

PASSION *G, D, N* 12
Passion fruit

COCO *G, D, N* 12
Coconut

TOUS NOS PRIX SONT EN EUROS
All our prices are in Euros

C - CELERY | D - DAIRY | G - GLUTEN | E - EGGS | N - NUTS | F - FISH
MO - MOLLUSCS | MU - MUSTARD | P - PEANUTS | L - LUPIN | SE - SESAME
SO - SOYBEANS | SH - SHELLFISH | SU - SULPHITES