

◆ PETITS GATEAUX ◆

9.5 EACH

CHOCOLATE TART

*chocolate ganache, peanut-cocoa nib tuile,
chocolate mousse, almond sablé*

PASSIONFRUIT-CHOCOLATE MOUSSE ^

*passionfruit crème, sesame seed tuile,
macaron, tropical truffle*

PEANUT-CARAMEL TART

*caramel crème brûlée, chocolate ganache,
peanut caramel, chocolate sablé, caramelia mousse*

STRAWBERRY & VANILLA FRASIER

*orange financier, vanilla mousse,
basil-olive oil biscuit, strawberry jelly*

LYCHEE, RASPBERRY & COCONUT ^

*coconut dacquoise, lime curd,
raspberry jelly, lychee mousse*

HAZELNUT-PRALINE CRUNCH

*hazelnut dacquoise, gianduja mousse,
hazelnut & chocolate crumble*

GREEN TEA CHEESECAKE

*raspberry crémeux, adzuki beans,
green tea mousse, gianduja sablé*

LEMON-HAZELNUT TART

*lemon mousse, pâte de praliné, lemon crème,
hazelnut dacquoise*

RED BERRY ST. HONORÉ *

*raspberry crémeux, wild berry compote,
vanilla chantilly, fig jelly*

MILK, DARK & WHITE CHOCOLATE ^*

*white chocolate crème brûlée,
milk chocolate mousse, flourless chocolate biscuit,
caramelised cocoa nibs*

MANGO, COCONUT & YUZU ^

*mango jelly, coconut mousse, peanut tuile,
white chocolate & yuzu crémeux,
roasted coconut dacquoise*

BLACK FOREST ÉCLAIR

*chocolate choux, cherry compote, vanilla bavaroise,
crumble, chocolate crème, cherry chantilly*

CHOCOLATE-APRICOT SACHER

*earl grey crémeux, praline crunch, apricot compote,
chocolate mousse, chocolate-almond biscuit*

^ GLUTEN FRIENDLY * NUT FRIENDLY

MACARONS

3,0 each

<i>hazelnut</i>	<i>peanut-caramel</i>
<i>coconut</i>	<i>rose-raspberry</i>
<i>lime-basil</i>	<i>pistachio</i>
<i>vanilla</i>	<i>salted caramel</i>
<i>passionfruit</i>	<i>chocolate</i>
<i>banana & milk chocolate</i>	<i>raspberry</i>