

PASTRIES

Raspberry matcha 8€

Mounted ganache with matcha flavors, raspberry confit, crispy puffed rice, white chocolate matcha decorations and fresh raspberries

Elder cherry tartlet 8€

Shortbread, almond cream, cherry confit, elderberry ganache, fresh cherries and cherry veil

Strawberry lemon balm 8€

Breton shortbread, Genoa bread soaked in strawberry juice, confit of fresh strawberries and lemon balm, white cheese mousse, vanilla ganache, fresh strawberries and lemon balm gel

Chocolate 8€

Soft Sacher cookie, creamy Oabika, cocoa and fleur de sel crumble, cocoa nibs & milk chocolate ganache

Citrus tartlet 8€

Citrus cookie, creamy kalamansi and sudachi, Iranian black lemon meringue & lemon supreme

Vanilla flan 2 to 4 persons 13€

Crisp sweet pastry & creamy vanilla flan, to share.

COOKIES

Hazelnut & Chocolate 4.50€

55% dark chocolate, caramelized hazelnuts & hazelnut praline

Pistachio 5€

Caramelized pistachios & pistachio praline

CAKES TO SHARE

Marble cake 10.50€

Cocoa-vanilla cake, chocolate chips & vanilla syrup

Pecan & caramel 12€

Creamy pecan & caramel cake, topped with milk chocolate

Lime & Mint 10.50€

Lime and mint cake, lemon syrup & lemon zest

KOUGELHOPFS

Mini-Kougelhoppf 6€

Sweet Alsatian brioche with raisins and beer flower

Kougelhoppf 4 pers. 14€

Sweet Alsatian brioche with raisins and beer flower

CHOCOLATES

Assortment of 4 chocolates (to choose) 6€

Our varieties :

- Guanaja 70% & fleur de sel
- Corn praline
- Smoked rooibos tea
- Mandarin orange
- Gingerbread
- Oabika (cocoa mucilage)
- Linzer (raspberry cinnamon)
- Creamy vanilla & caramel

For more details
about the menu



Scan the code

The list of allergens is available on request

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