



Desserts

MARSEILLE

Raspberry and milk chocolate mousseline with pernod orange sorbet and wild berry coulis

10

NAPOLI

Dark chocolate Frangelico molten cake with mango coulis and gianduja semifreddo

8

TANGIER

Pear and walnut flourless cake with citrus blossom scented crème anglaise and saffron cardamon ice cream

10

PROVENCE

Lavender-scented buttermilk panna cotta with moscato d'asti apricot soup and green apple sorbet

8

ROMA

Strawberry almond Napoleon à la mode with tarragon and amaretto white chocolate crème brûlée

10

BARCELONA

Pistachio vanilla parfait and orange wafers with Pedro Ximinez sherry sabayon and passion fruit sorbet

9

MONTE CARLO CHOCOLATE SAMPLER

Raspberry chocolate mousseline, Frangelico molten cake, White chocolate amaretto creme brûlée

Bittersweet chocolate-espresso pot de crème, and gianduja semifreddo

28

AVIGNON*

Grand Marnier soufflé with crème anglaise (*approximately 20-minute preparation required)

9