

## DESSERTS

- APPLE** | Apples, cider, granola, calvados, farmhouse cream from the Maison Borniambuc 24
- OPALINE** | Fresh strawberries, poached rhubarb, basil jelly, lemon cream strawberry juice with bourbon vanilla 24
- LIÉGEOIS** | Coffee, 70% dark chocolate, chicory, Baileys, vanilla cream, cocoa and salted butter caramel biscuit 24
- MILLE-FEUILLE** | Caramelized puff pastry, salted butter caramel, vanilla, popcorn 24

MENU DESIGNED BY MOHAMED  
OUCHBAKOU, PASTRY CHEF OF  
THE COLLECTION SAINT-SIMÉON,  
AND HIS BRIGADE

All our dishes are homemade and are created on site from gross products.  
Allergens and gluten information are available on request.  
Our products come from local agriculture; they may occasionally  
differ according to the seasons and the local producers' availabilities

