

CUPCAKE

Red fruit, , Caramel, pistachio, Kinder Bueno, exotic, Coconut, biscoff, other flavors are available.

MINI COOKIE

Red fruit pistachio, caramel ,white chocolate mango and kinder chocolate heart nutella.

PIE

Strawberry, raspberry, lemon meringue tart, pistachio.

PANNA COTTA

Accompagned with red fruit/exotic coulis.

ENTREMET

Raspberry mousse dessert on a bed biscuit with a creamy whipped cream.

ROCHER PRALINÉ

Chocolate rock with crunchy hazelnuts.

FRESH VERRINE

Cookie, pistachio, kinder, exotic, red fruit, chocolate mousse.

PAVLOVA

Composed of meringue with fresh red fruits or exotic fruit and coulis.

MACAROON

Raspberries, cream and red fruit coulis,mango with passion fruit coulis.

CHOCOLATE FONDANT

Accompanied by vanilla custard.

CHOUX

Filled with raspberry cream and hazelnut praline.

ECLAIR AU CHOCOLAT

Golden choux pastry, creamy pastry cream, chocolate.





Gourmet Desserts Menu

PISTACHIO BLOOM

Sweet shortcrust pastry with a crispy pistachio, topped with creamy pistachio, orange blossom ganache and pistachio shards, finished with a pistachio paste centre decoration.

ROYAL ROCHER

A refined dessert made with smooth milk chocolate mousse, a melting caramel centre, and soft sponge coated in hazelnut rocher chocolate, all set on a crisp biscuit base.

GOLDEN CUBE

A refined caramel creation with a whipped caramel ganache made from caramel chocolate, a salted caramel centre, a crunchy caramel layer, and sponge cake.

CHOCO INTENSE

Chocolate sweet shortcrust pastry with hazelnut praline, topped with chocolate cream, crowned with a light milk chocolate mousse sphere, finished with a cocoa mirror and a gold leaf.

FRAISIER

A refined dessert made with soft sponge cake, fresh strawberries, and a light vanilla diplomat cream for a smooth and delicate finish.

BOARD FRUIT

Mixed platter of Fresh seasonal Fruits from 5 guests.

