

DESSERTS FOR ONE

flight of crèmes 9

vanilla-cardamom pot de crème with apple marmalade,
ginger crème brulee and espresso crème caramel

carrot cake my way 8

traditional carrot cake with cream cheese mousse
and dulce de leche ice cream

key lime tasting 7

white chocolate key lime tart, key lime pound cake,
apricot pate de fruit and raspberry sorbet

selection of ice cream and sorbet 7

pastry chef's selection of ice cream and sorbet.
please ask your server for a list of flavors

DESSERTS TO SHARE

chocolate and raspberry 15

chocolate pudding, raspberry semi-freddo,
chocolate soil, raspberry fluid gel, and chocolate rubble

spice enhanced latin delights 13

coconut curry flan with vanilla cardamon ice cream
and garam marsala churros

signature chocolate dish 25

using single estate Cuban chocolate, description to come

c a f é s d e s
g r a n d e s o r i g i n e s
we are proud to offer the unique selection of single origins of coffee by

“yrgasheffe” from ethiopia (low acid)

16

origin: ethiopia is the birthplace of coffee. from its origin before the arrival of man up until today, it is also growing wild on the high plateau. the few plantations, in spite of being irrigated obtain a very low yield, about 500kg/hatasting notes: this is an excellent coffee, with very high floral notes, a smooth, mild and very aromatic cup a quite sublime experience.

lago azul” from guatemala (medium acid)

13

origin: a real “genuine antigua” produced on volcanic soil. this coffee comes from one of the only plantation in the world where the water coming from the “lago azul” volcano is at a constant temperature of 30° C. it allows a perfect control of the fermentation. tasting notes: it is a perfect “strictly hard bean” with a well balanced and full-bodied flavor the taste is slightly acid and aromatic.

“blue mountain” from Jamaica (high acid)

19

origin: jamaica blue mountain is probably the world’s rarest and most expensive coffee but it is also considered to be one of the world's best. The fine coffee is being cultivated with the greatest care on terraces clinging to the steep sides of the blue mountains. tasting notes: exported in wooden barrels, this coffee makes a well-rounded, acid and aromatic drink.

kopi luwak from Indonesia the rarest coffee in the world

45

origin: kopy luwak comes from the islands of sumatra, java and sulawesi, which are part of the indonesian archipelago's island chain. the native paradoxurus (marsupial) is responsible for the unique taste of this coffee. the tree-dwelling animal climbs onto the coffee tree and eats only the ripest coffee cherries. the beans come through the digestion process intact, still wrapped in layers. **tasting notes:** the flavor is earthy with a musty tone that is heavy-bodied. it is almost syrupy with a unique aroma. it is an unbelievable taste in your mouth: richness, body, earthiness, smooth.