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## Our Pastries

*Proposed by our pastry chef Alessia Di Loreto*

<b>The cherry</b>	26€
Crispy « gavotte »	
Variation of almond	
Extraction of cherry and long black pepper	
Griotte cherry sorbet	
<b>Rum baba</b>	24€
Whipped cream and bourbon vanilla ice cream	
Rum 23 years Zacapa	
<b>The peach freshness</b>	26€
Goat milk Textures	
Peach jam with a hint of clove	
Peach sorbet	
<b>Apricot and cereals</b>	24€
Apricot textures	
Crumble of buckwheat and oat	
Cereals ice cream	
Caramelised white chocolate	
<b>Our homemade sorbets and ice creams</b>	22€