



PLUME

Lemon mousse, creamy heart with Anastasia black tea, breton shortbread.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





DUO CHOCOLAT

Dark chocolate mousse, white chocolate heart, chocolate Sacher cookie, feuillantine praline crunch.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





EXOTIQUE

Exotic fruit mousse, exotic fruit heart, jocone cookie, coconut crunch.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





VANILLE FRUITS ROUGES

Vanilla mascarpone mousse, red fruits heart, dacquoise cookie.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





FORÊT NOIRE

Light mascarpone cream with kirsch, cherry compote, ganache heart and cherry pulp on a cookie Chocolate Sacher.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





ROYAL

Dark chocolate mousse, hazelnut crunch, almond biscuit.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





CAFÉ PÉCAN

Coffee mousse, soft lime caramel & brownie, pecan praline crisp.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





CHOCO NOISETTE

Milk chocolate ganache, hazelnut heart, Sacher biscuit, praline crisp.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





CHOCOLAT BLOND ORANGE

Blond chocolate mousse, creamy orange centre, madeleine biscuit, crunchy crumble.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





VANILLE CARAMEL

Vanilla mousse, caramel heart, Kewane chocolate crisp, almond biscuit.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





SAINT HONORÉ

Choux pastry with cracker filled with vanilla custard, mango cream (optional), caramel and vanilla crème diplomate, Breton shortbread.



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PARIS BREST

Praline mousseline cream, pure praline and caramelised almonds, choux pastry.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





OMELETTE NORVÉGIENNE

Ice cream and/or sorbets of your choice, sponge cake, golden Italian meringue.



For 6 people: €27 For 8 people: €36 For 10 people: €45





VACHERIN

Ice cream and/or sorbets of your choice, crunchy meringue, whipped cream.



For 6 people: €27 For 8 people: €36 For 10 people: €45





FRAISIER

Fresh strawberries, diplomatic vanilla cream, sponge cake, almond paste.



For 4 people: €18 For 6 people: €27 For 8 people: €36 For 10 people: €45





TARTE CITRON MERINGUÉ

Lemon cream,
lemon compote,
reconstituted Breton shortbread,
golden Italian meringue.



For 4 people: €16 For 6 people: €24 For 8 people: €32 For 10 people: €40





TARTE AU FLAN

Light custard cream (vanilla, tonka bean and rum), shortcrust pastry, rum topping.



For 4 people: €16 For 6 people: €24 For 8 people: €32 For 10 people: €40





TARTE BOURDALOUE

Apples or pears, almond cream, sweet pastry.



For 6 people: €21 For 8 people: €28 For 10 people: €35

Available to order, at least 48 hours in advance,

or in the shop.





TARTE AUX FRUITS FRAIS

Confit and seasonal fruit, vanilla custard, sweet pastry, almond cream.



(available from May to September)

For 6 people: €21 For 8 people: €28 For 10 people: €35







ICE CREAMS & SORBETS

Bourbon vanilla

Strawberry

Lavender blossom

Raspberry

Dark chocolate

Lemon, yellow

Coconut

White peach

Coffee

Apricot

Chocolate mint

Exotic

Spéculoos

Melon

Rum raisin



500 ml jar: €9.5 3 jars of 500 ml: €24

flavour(s) of your choice



