

DOLCI

PANNACOTTA

Crema italiana infundada con naranja, servida con compota cítrica, perlas de tapioca, granola casera y panal de merengue con miel.

» **Italian cream infused with orange, served with citrus compote, tapioca pearls, homemade granola, and a honey-filled Swiss meringue honeycomb.**

\$195.00 MX.

TIRAMISÙ SFERICO

Esfera de mascarpone con centro de café y soletilla, cubierta con rocher de chocolate amargo y almendras.

» **Mascarpone sphere with a coffee center and coffee-soaked ladyfinger, coated in dark chocolate– almond rocher.**

\$195.00 MX.

MOUSSE TROPICALE

Mousse de mango con coco tostado y glaseado rocher de chocolate blanco, decorado con mango fresco, espuma de limón, malvavisco de maracuyá y sorbete de maracuyá.

» **Mango mousse with toasted coconut and white chocolate–coconut rocher glaze, topped with fresh mango, lemon foam, passion fruit marshmallow, and passion fruit sorbet.**

\$215.00 MX.

ÉCLAIR ALLA LAVANDA

Pasta choux rellena de crema y gel de lavanda, con salsa de frutos rojos al ron y sorbete de fresa sobre tierra de vainilla.

» **Choux pastry filled with lavender cream and gel, topped with a rum berry sauce and served with strawberry sorbet over vanilla crumble.**

\$215.00 MX.

MOUSSE AL CIOCCOLATO

Mousse fría sobre caramelo y plátano caramelizado, con tierra de chocolate, bizcocho y helado de vainilla.

» **Cold chocolate mousse served over caramel and caramelized banana, with chocolate crumble, chocolate sponge, and vanilla ice cream.**

\$195.00 MX.

VOLCANO LAVA CAKE

Bizcocho tibio con corazón de chocolate fundido, servido con mousselina de avellanas, tuille crujiente y helado de vainilla.

» **Warm cake with a molten chocolate center, served with hazelnut mousseline, crispy tuille, and vanilla ice cream.**

\$215.00 MX.

DELICIE SENZA ZUCCHERO

GELATO DI YOGURT GRECO AL CACAO

Paleta de yoghurt griego y cocoa sin azúcar, cubierta con glaseado rocher de chocolate amargo y almendras.

» **Sugar-free Greek yogurt and cocoa ice pop coated in dark chocolate–almond rocher.**

\$215.00 MX.

CHEESECAKE AL CIOCCOLATO

Cheesecake frío de chocolate amargo endulzado con fruta del monje, con sablée de almendras y frutos rojos.

» **Cold dark chocolate cheesecake sweetened with monk fruit, served with almond sablée and fresh berries.**

\$235.00 MX.