

## Our Desserts

served with many small surprises

Milk and strawberry: ice cream, sablé jelly and milk sauce,  
mousse, strawberry coulis and light meringue ¥ 3,000 ( ¥ 3,630 )

Mocha coffee: creamy, pod and white coffee foam,  
hazelnut and cacao nibs ice cream, caramelized puff pastry ¥ 2,800 ( ¥ 3,388 )

Dark chocolate mousse, milk chocolate and yuzu ice cream,  
cinnamon linzer sablé and coconut milk foam ¥ 2,800 ( ¥ 3,388 )

Vanilla brulée soufflé,  
with Vin Santo ice cream and cantuccio di Prato sauce ¥ 5,000 ( ¥ 6,050 )  
-preparation time 25 min-

Assortment of ice-creams and sherbets ¥ 2,400 ( ¥ 2,904 )

### Chocolate assortment and little surprises

The desserts of Kohei Shima Pastry chef

Our selection cheeses of the week ¥ 3,000 ( ¥ 3,630 )

Manager : Masaru Okamura  
Executive Chef e Chef Pasticciere : Kohei  
Shima  
Chef di cucina : Naoyuki Toda  
Chef sommelier : Junnosuke Yoshimura

The total price including 10% taxes plus 10% service is written in brackets.