

## DESSERTS

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*By Simon PACARY*

### A NIGHT IN SAINT BARTH

“As a pie”

Tahiti vanilla

Exotic fruit salad

Passion rum emulsion

22

### GOURMET AT YOUR FINGERTIPS

Caviar Casparian

Lemon french toast

Fresh fruit painting

65

### GIN & TONIC

Kalamansi cream

Citadelle

Lime emulsion

20

### OYSTER ILLUSION

Samana chocolate 70%

Passion fruit cream

Vanilla pineapple juice

Lemon iode sorbet

42

### OC CHOCOLATE

Rosemary

Arcato Chocolate

Pine nuts

25

### ICE CREAM AND SORBET

The selection of the moment

9 / scoop

*“Gluttony begins when you are no longer hungry” Alphonse Daudet*

## DIGESTIVES

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HENNESSY XO	50
LOUIS XIII	500
JOHNNIE WALKER BLUE LABEL	70
CHIVAS 21 YEARS	35
CHARTREUSE V.E.P	50
LA FAVORITE "FLIBUSTE"	130
DON JULIO 1942	50
LA ADELITA EXTRA ANEJO	50

## DESSERT WINE

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Jurançon, Clos Larrouyat 2021	25
Ratafia Champenois, "Solera" Henri Giraud	30
Porto, Quinta do Pessegueiro LBV 2017	25
Sauternes, Château Yquem 1997 (37,5cl)	780
Sauternes, Château Yquem 2005	1450

## COCKTAILS

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RUM MANHATTAN 1st EDITION 2022	
Hampden   Sweet Vermouth   Cherry Bitter   Aged 3 months	30
OCEAN CLUB COCKTAIL	
Coconut Infused Tequila   Fresh Granny Smith   Almond Syrup   Lime	18
GRASSHOPPER	
Mezcal Mahani   Get 27   Cream	25

*Our cigars selection is available upon request*