sweet delights

everyday from 12pm to 9pm

Each pastry creation is carefully conceived and crafted by pastry chef Vivien Bruckmann

Pastries 8

by the chef Vivien Bruckmann

Lemon meringue tartlet
Almond shortcrust pastry, smooth lemon cream, lemon meringue

Paris-Brest
Crispy choux pastry, hazelnut praline ganache, pure hazelnut praline, caramelized hazelnuts

Chocolate and hazelnut praline
Soft cake, 66% grand cru chocolate mousse, vanilla ganache, hazelnut chocolate coating, pure hazelnut praline

Vanilla Caramel Saint-Honoré
Hazelnut shortbread, vanilla caramel and fleur de sel, soft cookie, caramelized choux pastry

Vanilla flan
Shortcrust pastry, Tahitian vanilla

Chestnut Torch
Hazelnut shortbread, Viennese cookie, light Tahitian vanilla mousse, chestnut cream