

Desserts

<i>Chocolate pastilla</i>	95 Dh
Pastilla leaves, spiced chocolate ganache, caramelized prunes and apricots, caramel sauce	
<i>Crème brûlée style beldi milk pudding rice</i>	80 Dh
Vanilla rice pudding, brown sugar, cinnamon	
<i>Red berries iced vacherin</i>	95 Dh
Meringue tart, red berries, Madagascar vanilla ice cream	
<i>Amlou tiramisu</i>	90 Dh
Mascarpone, boudoir, ladyfingers, argan syrup, amlou ganache	
<i>Gazelle horn eclair</i>	85 Dh
Eclair, choux pastry, gazelle horn custard cream	
<i>Chocolate sphere</i>	90 Dh
Dark chocolate sphere, diplomat cream, dried fruits, spiced hot chocolate	
<i>Chakhchoukha</i>	85 Dh
Saffron melting apples, pastilla leaves, gazelle horn ice cream	
<i>Traditional moroccan pastries plate (6 pcs)</i>	85 Dh
Terrasse des épices handmade pastries, following traditional recipes	
<i>Fresh cut fruits</i>	90 Dh
Freshly cut seasonal fruits	
<i>Ice cream duo</i>	85 Dh
Lemon, mango, raspberry, dark chocolate, pistachio, Madagascar vanilla, milk chocolate, strawberry, Nos Nos coffee, gazelle horn, amlou, coconut, yoghurt, salted butterscotch	