

# DESSERTS

طاو يسات  
DÉSSERTS

**Chocolate pastilla**  130


Pastilla leaves, spiced chocolate ganache, caramelized prunes and apricots, caramel sauce

**Crème brûlée style Beldi rice pudding**  (GF) 95

Vanilla rice pudding, brown sugar, cinnamon

**Red berries iced vacherin** (GF) 95

Meringue tart, red berries, Madagascar vanilla ice cream

**Amlou tiramisu**  95

Mascarpone, ladyfingers, argan syrup, amlou ganache

**Gazelle horn éclair**  95

Choux pastry, gazelle horn custard cream

**Chocolate sphere**  110

Dark chocolate sphere, diplomat cream, dried fruits, spiced hot chocolate

**Chakhchoukha** 100

Saffron melting apples, pastilla leaves, gazelle horn ice cream

**Traditional moroccan pastries plate (6 pcs)** 90

Terrasse des épices handmade pastries, following traditional recipes

**Ice cream duo** 95

Lemon, mango, raspberry, dark chocolate, pistachio, Madagascar vanilla, strawberry, gazelle horn, amlou, salted butterscotch

**Gourmet coffee or tea** 135

Coffee or mint tea, mini amlou tiramisu, mini crème brûlée style Beldi rice pudding, mini chocolate mousse