

DESSERTS

Chocolate pastilla 	140
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	
Exotic freshness (GF)	110
Mango sorbet, fresh pineapple, fresh mango, vanilla syrup with passion fruit, whipped cream, meringue	
Amlou tiramisu 	95
Mascarpone, ladyfingers, argan syrup, amlou ganache	

Chakhchoukha Saffron melting apples, pastilla leaves, gazelle horn ice cream	100
Traditional Moroccan pastries plate (6 pcs) Terrasse des épices handmade pastries, following traditional recipes	90
Ice cream duo Lemon, mango, raspberry, dark chocolate, Madagascar vanilla, strawberry, gazelle horn, salted butterscotch, rum raisin	95
Gourmet coffee or tea Coffee or mint tea, mini amlou tiramisu, mini crème brûlée style Beldi rice pudding, mini chocolate mousse	135