

PLAZA

ATHÉNÉE

THE CHESTNUT SOUFFLÉ
ARMAGNAC ICE CREAM

€26

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THE GREAT DESSERT

€48/pers

THE LEMON TART ICE CREAM

THE RUSSIAN STYLE PAVLOVA

THE ICY SAFFRON NAPOLÉON CUP

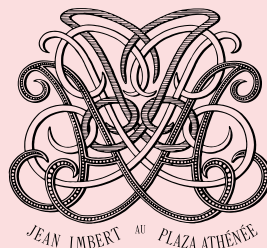
THE CITRON AND VANILLA FONTAINEBLEAU

LES DESSERTS

THE SOUFFLÉ A much-loved French favourite, made by legendary chefs from François Massialot to Antoine Beauvilliers, then perfected and sweetened by Antonin Carême in the 1820s.

THE PAVLOVA It was in the 1920s that Anna Pavlova, the renowned prima ballerina, literally had the world at her feet: 'She doesn't dance, she flies through the air like a bird.' Inspiring many artists, even in the kitchens of great pastry chefs, the story of the Pavlova is said to have begun in 1926. According to biographer Keith Mooney, it was a young pastry chef from Wellington, madly in love with the dancer, who created the first Pavlova in New Zealand, the meringue being as light as the dancer's tutu. But that's where it gets complicated... Other Australian sources attribute the creation of this star dessert to chef Bert Sache. He is said to have come up with the first Pavlova recipe in 1934 at the request of Elizabeth Paxton, who wanted to add a light, elegant and original dessert to the menu of her Perth restaurant.

THE FONTAINEBLEAU Created in Fontainebleau, the town loved by French royalty, this airy delicacy mixes fresh creamy white cheese together with whipped cream to create a mild, sweet dessert that's fit for a king.



)(*Dorchester Collection*

PRICES ARE SHOWN IN EUROS INCLUDING VTA AND A 5% EMPLOYEE CONTRIBUTION.
PLEASE NOTE THE HOTEL CANNOT ACCEPT PAYMENT BY CHEQUE.
A VEGETARIAN MENU IS AVAILABLE UPON REQUEST.