

PLAZA

ATHÉNÉE

THE CHOCOLATE SOUFFLÉ

€36/pers

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THE CITRUS GREAT DESSERT

€48/pers

THE MEYER LEMON VACHERIN

THE VERSAILLES ORANGERIE CUP

THE GRAPEFRUIT FONTAINEBLEAU

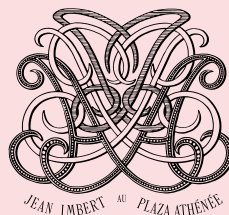
THE KUMQUATS CATHERINE DE MEDICI TART

LES DESSERTS

THE CHOCOLATE 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 VERSAILLES ORANGERIE Built between 1683 and 1685 under the direction of Jules Hardouin-Mansart, it is one of the finest pieces of architecture at the Château de Versailles. The 156-meter-long, centrally-vaulted main gallery is impressive for its proportions and the quality of its stereotomy - the art of assembling stones. It serves as a shelter for orange trees during the cold season, under the watchful eye of its gardener-historian Alain Baraton. Once the height of luxury, citrus fruit was a rare and expensive delicacy. In the 18th century, Roberpierre, who loved the pleasures of life, ate pyramids of oranges.

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*

LES PRIX S'ENTENDENT NETS EN EURO INCLUANT LA TVA ET LA CONTRIBUTION EMPLOYÉS 5%
NOTRE ÉTABLISSEMENT N'ACCEPTE PAS LES CHÈQUES.
UN MENU VÉGÉTARIEN EST DISPONIBLE SUR SIMPLE DEMANDE.