



PLAZA

ATHÉNÉE

THE TWO WAYS
CAMELIZED BRIOCHE

€26

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THE GREAT DESSERT

€48/pers

THE BRITTANY ICE CREAM
THE COCOA FLOATING ISLAND
THE RHUBARB MARIGOLD FROZEN CUP
THE HONEY AND POLLEN FONTAINEBLEAU



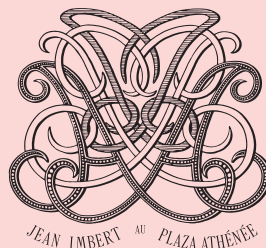
LES DESSERTS

THE BRIOCHE The etymology of ‘brier’, the Norman form of ‘to crush, to knead dough’. It appears in texts as early as the 15th century, having evolved from a medieval enriched bread, perfected thanks to butter from the regions of northern France. Whether it is known in the provinces as cogne, fougasse, pompe, cramiqne, pastis, fallue... the brioche has become a classic of French gastronomy.

THE BRITTANY ICE CREAM This name refers to the famous butter-rich Breton cake, with its dense, melt-in-the-mouth texture, made mainly from semi-salted butter; egg yolks, sugar and flour. A speciality of Lorient and Pont-Aven, this biscuit gained popularity at the 1863 Paris World’s Fair.

THE FLOATING ISLAND The earliest references to this dessert date back to the 18th century in the kitchens of the European aristocracy. In the past, the term ‘île flottante’ referred to an alcohol-soaked Savoy sponge cake cut into thin slices, layered with apricot jam, topped with whipped cream, and served in a fruit bowl over cold custard. Today, this dessert has been forgotten, and ‘île flottante’ has become almost synonymous with ‘œufs à la neige’.

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.