

MINTHIS

OUR DESSERTS

At Minthis, we take pride in crafting each of our desserts with the outmost care and dedication. Here's what makes our sweet creations stand out:

1. **Homemade Perfection:** Every dessert we offer is homemade and meticulously prepared from scratch. We use only the finest quality ingredients to ensure a delightful and unforgettable taste experience.
2. **Seasonal Inspirations:** Our desserts are inspired by the seasons, incorporating fresh, seasonal ingredients. Many of these ingredients are sourced directly from our own Minthis botanic garden, ensuring freshness and sustainability.
3. **Health-Conscious Choices:** We are committed to creating desserts that are not only delicious but also healthier, by minimizing sugar and fat content but maintaining the quality and taste you love, with a lighter touch.

Indulge in our desserts, where passion, nature, and well-being come together in every bite.

RICE PUDDING	14
Cooked with vanilla and star anise, cinnamon and orange foam, apricot compote, oat touille, homemade almond ice cream (g,d,e,n)	
SUMMER	14
Egg free meringue with fava water, summer fruit tartare, sorbet and sauce, strawberry caramel (vg, nut free)	
ALMOND	14
Orange and Grand Marnier bisquit with almond textures, vanilla espuma and our Minthis honey ice cream (g,d,e,n)	
SEMIFREDDO	14
Milk chocolate Parfait, caramelized hazelnuts, homemade praline, warm salted caramel sauce (d,e,n)	
FRUITS	18
Selection of local and imported seasonal fruits (vg)	
ICE CREAM SELECTION (d,e,v)	4
Vanilla	
Chocolate	
Coconut	
Strawberry sorbet	
Mango Sorbet	