

MINTHIS

DESSERTS

Our desserts are inspired by the changing seasons, incorporating fresh, seasonal ingredients that highlight the best of nature's bounty. Many of these ingredients are sourced directly from our own Minthis botanic gardens, ensuring both freshness and sustainability. Savor the flavors in our desserts, where passion, nature, and well-being come together in every delightful bite. Indulge in the rich taste of our expertly crafted treats, made to elevate your culinary experience with every mouthful.

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	

All our desserts are homemade with reduced sugar, delivering the same indulgent quality and delightful taste, but as a lighter, more mindful treat.