






ELEVEN MIRRORS

 KYIV CAKE meringue hazelnut cashew berries charlotte cream	€ 550 ~€ 14
LRR (lychee - rose - raspberry) lychee compote rose distillate almond biscuit raspberry mousse	€ 550 ~€ 14
PEAR ³ pear compote hazelnut praline pear confit with cardamom anglais creme	€ 550 ~€ 14
BLACK MOCHI STONES chocolate-coconut ganache bergamot confit vanilla mousse cherry confit	€ 550 ~€ 14
LEMON CHOCOLATE  lemon curd yogurt and chocolate cream	€ 550 ~€ 14
TRUFFLE MOUSSE    chocolate ganache tonka beans cherry coulis chocolate sable	€ 550 ~€ 14

ELEVEN MIRRORS

CAKE CHOCOLATE

chocolate biscuit | apricot coulis |
pate a bombe cream

€ 550 | ~€ 14

CASHEW CAKE WITH

BLUEBERRY    

wild berry coulis | blackberry

€ 550 | ~€ 14

STRACHATELLA ICE CREAM

berries | apricot and chili jam | juniper crumble

€ 450 | ~€ 11

SW 2024

ICE CREAM AND SORBET COLLECTION

€ 250 | ~€ 6

FRUITS

pitahaya | mango | pineapple | plum | pear |
grapes | passion fruit | berries

€ 2600 | ~€ 68

ITALY AND FRANCE CHEESE

occelli al barolo | gorgonzola | parmesan |
truffle camembert | creme fresh | truffle honey |
berries

€ 1600 | ~€ 42

 - vegetarian food;  - gluten-free;  - no added sugar;  - lactose free

Please notify your server of any dietary restrictions or allergies before ordering.