



## DESSERTS

NOBU BENTO BOX	15
<i>Warm chocolate cake with vanilla or matcha ice cream Mœlleux tiède au chocolat noir, glace vanille ou matcha</i>	
NOBU CHEESECAKE	14
<i>Creamy cheesecake with yuzu sorbet Cheesecake, sorbet yuzu</i>	
MISO CAPPUCINO	15
<i>Miso &amp; chocolate crème brûlée, pecan nuts, vanilla ice cream and coffee foam Crème brûlée miso &amp; chocolat, noix de pécan, glace vanille, émulsion au café</i>	
EXOTIC BABA	20
<i>Pineapple coulis, Chantilly coco Coulis d’ananas, Chantilly et coco</i>	
CHOCOLATE AND MINT FRESH MOCHI	15
<i>Chocolate ganache with Get 27 Ganache de chocolat avec Get 27</i>	
“DOUCEUR” MOKA & PEANUTS	16
<i>Coffee mousse, peanut biscuit &amp; peanut sauce, sorbet yuzu Mousse de café, biscuit cacahuète &amp; sauce cacahuète, sorbet yuzu</i>	
FRESH ASSORTMENT OF EXOTIC FRUITS	20
ASSORTMENT OF MOCHI ICE CREAM	14
ASSORTMENT OF ICE CREAM OR SORBET	15



## AFTER DINNER COCKTAILS

Expresso Martini	22
<i>Vodka, Kahlua, Patron X.O. café, expresso</i>	
Spicy Amai	22
<i>Cognac VSOP, Frangelico, Tia Maria, touch of mandarine, Ice cream Chocolate &amp; Shichimi</i>	
Black Mamba	
<i>Angustura 1919 Rhum macerated with liquorice, Sherry, aged white vermouth, Drambuie, Matcha Syrup</i>	
	22
DIGESTIFS <i>(sc)</i>	
Cognac Hennessy Fine Cognac	22
Cognac Martell Cordon Bleu	48
Cognac Remy Martin XO	58
Calvados Christian Drouin VSOP	19
Bas Armagnac 1962	48
Grappa Nonino	15
Whisky Nikka “From the Barrel”	22
Whisky Single Malt Japon Yamazaki 12 ans	40
TEA	
Matcha Green Tea	8.5
Jade Sword Green Tea	8.5
Blackcurrant and Hibiscus	8.5
Earl Grey / English breakfast / Darjeeling 2nd Flush	8.5
Jasmin Silver Needle	8.5
INFUSIONS	
Fresh Mint / Fresh Ginger	8.5
Verveine	8.5
Tilleul	8.5
Camomille	8.5