



DESSERT

NOBU BENTO BOX	15
Warm chocolate cake with vanilla or matcha ice cream	
NOBU CHEESECAKE	14
Creamy cheesecake with yuzu sorbet	
MISO CAPPUCCINO	14
Chocolate crème brûlée, caramelized pecans, milk ice cream and coffee foam	
CHOCOLATE SATANDANGI	15
Warm chocolate donuts served with passion fruit coulis	
RASPBERRY AND KUMBAWA DOUCEUR	15
Shortbread biscuit with red fruit sorbet, Kumbawa mousse with a raspberry heart	
ROLLED BANANA SPONGE CAKE	15
Rolled banana sponge cake, passion fruit caramel topped with pina colada sorbet	
ORANGE CHOCOLATE OPERA	16
Chocolate opera with an almond biscuit, orange and chocolate ganache, saffron ice cream	
FRESH ASSORTMENT OF EXOTIC FRUITS	20
ASSORTMENT OF MOCHI ICE CREAM	14
ASSORTMENT OF ICE CREAM OR SORBET	15

DESSERT WINES

Muscat du Cap Corse - Domaine Leccia CORSE	14
Lions de Suduiraut - SAUTERNES	16
Plum wine - JAPAN	18

AFTER DINNER COCKTAILS

Espresso Martini	
<i>Vodka, Kahlua, Patron X.O. café, espresso</i>	24
Grasshopper	
<i>Crème de menthe, white cacao cream, cream</i>	24

DIGESTIVES (5cl)

Cognac Delamain Pale & Dry	40
Bas Armagnac 1962	48
Cognac Martell Cordon Bleu	48
Cognac Remy Martin XO	58
Cognac Hennessy XO	58
Grappa Nonino	15
Whisky Single Malt Japon Yamazaki 12 years	42
Whisky Single Malt Orkney Highland Park 12 years	18
Whisky Single Malt Isle of Jura 10 years	18
Whisky Single Malt Islay Ardbeg 10 years	22

We inform you that our service team will provide you with full details on our dishes with regards to the products used and allergen substances. All prices are in Euros and are inclusive of service and all applicable government taxes.