



## Desserts

### **MOCHI - MOCHI 12€**

Trio of Mochi (cheesecake, coconut, mango)

### **GREEK PUFF BALLS 12€**

Homemade crispy balls with chocolate cream

### **BABA AU RUM 12€**

With coconut and lime-scented cream  
(served with passion fruit sauce)

### **NEW YORK CHEESECAKE 12€**

With cheese cream and digestive  
(served with sour cherry sauce)

### **WHITE CHOCOLATE SPHERE 12€**

With Madagascar vanilla, red fruits heart and pistachio  
(served with raspberry sauce)

### **BITTER CHOCOLATE MOUSSE 12€**

With salted caramel and crunchy praline base  
(served with chocolate sauce)

### **CREME BRULEE 12€**

With Madagascar vanilla and pineapple compote

## Ice-cream & Sorbet

### **ICE-CREAM 7€ (2 Scoop)**

Biscoff • Matcha tea • Vanilla Madagascar •  
Chocolate Grand Cru

### **SORBET 7€ (2 Scoop)**

Strawberry • Mango • Lime



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## Tea (bio)

### **GENMAICHA 4,5€**

Organic Japanese green tea  
with brown rice

### **GREEN BALANCE 4,5€**

Blend with green tea,  
lemongrass, peppermint

## Coffee

### **ESPRESSO 3€**

### **DOUBLE ESPRESSO 4€**

### **AMERICANO 4€**





TOKYO JOE  
SUSHI BAR