

# Le Maroro

BISTRO

DESSERT MENU



PASTRY CHEF | MOHAMMED ALI

**MO'S ESPRESSO EXPERIENCE (GF on request) ..... 17**

Also known as burnt cream, crème brûlée is a French dessert which consists of a rich custard base topped with a contrasting layer of hard caramel- the earliest known recipe appearing back in 1691! Enjoy our espresso crème brûlée, with home-made vanilla ice-cream and shortbread.

**DESSERT IN DISGUISE (GF) ..... 23**

When is a pear not a pear? Perfect for winter, enjoy our mango mousse filled glazed pear with home-made pistachio ice-cream, chocolate disc and finished with a hot saffron anglaise.

**CALLEBAUT CHOCOLATE POT ..... 18**

For a hundred years, Callebaut has been making chocolate to be proud of in the heart of Belgium. Delight your senses with our Callebaut chocolate pot with black forest soil, chocolate mousse, blueberry sorbet, meringue and edible flowers.

**HOME-MADE ICE-CREAMS AND SORBET (GF) (DF on request) ..... 17.5**

Enjoy our delicious home-made ice-creams with refreshing sorbet, midori granita and raspberry coulis. This dessert is the perfect finish to your meal, or on its own! Please note granita contains alcohol.

**BOYSENBERRY CRUMBLE TART ..... 17**

The warming, earthy flavour of ginger paired with sweet boysenberries is a combination made in heaven. Enjoy our classic version of a boysenberry crumble tart with home-made ginger ice-cream. Yum!

**PASSIONFRUIT SEMIFREDDO ..... 17**

Tempt your taste buds with this semi-frozen dessert. Our passionfruit semifreddo with violet meringue, freeze-dried berry mango gel and passionfruit powder is an explosion of fruity flavour!

**TREASURE HEART BOX (GF) ..... 16**

'Petit fours' meaning 'small oven' in French are small bite-sized treats. Enjoy our twist with these chocolate treats and petit desserts, hand-crafted by our Pastry Chef.

**AFFOGATO ..... 9.50 (Add a shot of Frangelico for an extra \$9)**

An affogato, meaning 'drowned' in Italian, is an Italian coffee-based dessert, and usually consists of a scoop of vanilla gelato or ice-cream 'drowned' with a shot of hot espresso. We invite you to enjoy our version of affogato, with vanilla ice-cream and home-made biscotti on the side.

**HARVEST CHEESE PLATTER ..... 25**

We source some of the finest New Zealand award-winning cheeses. Enjoy a range of these cheeses complimented by a selection of artisan crackers, apple ragout, fig chutney, oven-dried grapes and pear slices.

GF- Gluten free, DF- Dairy free. If you have special dietary requirements, please advise our staff and we will do our best to assist.