

signature desserts by

# YAZID ICHEMRAHEN

Trained and mentored by Pascal Caffet, Angelo Musa, and Joël Robuchon, Yazid is at the top of his game.

At just 22, he won the Frozen Desserts World Cup, becoming the youngest champion ever.

His honest and generous approach aligns with our concept of a welcoming home that serves authentic dishes.

Each creation is made with the highest-quality ingredients, crafted to be visually stunning and a true delight to taste.

In Yazid's own words:

"Each creation reflects a subtle blend of traditions and cultures, designed to resonate with guests from different backgrounds, making everyone feel welcome. Every bite is crafted to evoke an emotion, spark a memory, or simply bring a sense of well-being."




*Yazid  
Ichemrahen*

All prices are subject to 7% municipality fee and 5% VAT.

**NAHATÉ**  *serves 4-6 per.* **490**  
**SIGNATURE**

banana, hazelnuts, almond praline,  
white and dark chocolate

**SCANDAL GOLD**  **180**

panna cotta, white chocolate, red  
berry sauce, caramelized pistachios

**SCANDAL SILVER**  **180**

panna cotta, white chocolate,  
mango-passion fruit sauce,  
caramelized pistachios

**TIRAMISU**  *serves 2-4 per.* **250**

coffee Mascarpone cream, lady  
finger biscuit, praline, hazelnut

**CHERRY**  *serves 4-6 per.* **330**

panna cotta, almond and hazelnut  
praline, chocolate, caramel

**DRUNK POPSICLES**  *serves 4-6 per.* **320**

mango 47, mandarin azul, dom' peach,  
jaeger' thorn, bloody Jack, apple gooze,  
mulled cherry

**HER FRUITNESS**  **210**

tartlet, almond cream, fresh raspberry

**BACCARAT**  **180**

yogurt ice cream, red chocolate sauce

**CAVIAR AND**  **320**  
**CHOCOLATE MOUSSE**

whipped cream, almond essence,  
chocolate mousse sauce




## FRUIT PLATTER

Choose your selection of:

seasonal fruits **from 30 / 100 g**

seasonal berries **from 75 / 100 g**

 - eggs  - alcohol  - seafood

 - dairy  - gluten  - nuts