



## *Finale* 12

### MEYER LEMON PUDDING

*candied buddha's hand, ginger marshmallow, pine shortbread, blood orange sherbet*

### PISTACHIO PARFAIT

*ruby red grapefruit meringue, licorice mint, honey, grapefruit supreme*

### « RED VELOUTÉ »

*cheesecake purée, red hot cinnamon, vanilla bean ice cream*

### FLOURLESS CHOCOLATE CAKE

*caramelized white chocolate mousse, candied limequat, coffee bean ice cream*

### CHOCOLATE « BAR »

*hazelnut feuilletine, chocolate cremeaux, cacao nib crumble, black truffle caramel*

### CACAO TASTING MENU

*three courses inspired by the complexity of the cacao bean*

20 per person / entire table only please

Our sommelier will be happy to pair wine from our Grand Award winning wine cellar.

Marinus uses fresh organic produce from our own Bernardus gardens  
and supports local farmers, foragers and heirloom fruit orchards

PASTRY CHEF BEN SPUNGIN