



## *Finale* 12

### ŒUF A LA NEIGE

vanilla crème anglaise, poached meringue, almond, garden mint

### MURCOTT MANDARIN

goat milk yogurt panna cotta, pistachio, puffed wild rice, mandarin sorbet

### CHOCOLATE-ALMOND CAKE

chocolate ganache en feuilletine, green tea macaroon, passionfruit ice cream

### CARAMEL CREAM

whiskey soaked chocolate sponge, tobacco aroma, chocolate pudding, oak tree ice cream

### 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, heirloom fruit orchards, and foragers

PASTRY CHEF BEN SPUNGIN