

# DESSERTS



## THE LEMON 30

### CRÈME BRÛLÉE FLAMBÉ 20

Hidden Dark Chocolate Crème

### PEANUT BUTTER CHOCOLATE CAKE 20

Chocolate Cake, Peanut Butter Foam, Tahitian Vanilla Ice Cream

### CHOCOLATE BAR 20

Valrhona Carmélla Chocolate, Chocolate Vodka Syrup

### THE RING OF YUZU 25

Yuzu Inspiration Mousse, Buttery Sablé Breton, Strawberry whipped Ganache with a Basil Sponge Cloud, Garnished with Strawberry and Yuzu Inspiration Chocolate Lavash and Crispy Meringue

### VANILLA NAPOLEON 25

Caramelized Mille Feuille, Tahitian Vanilla Bean Custard, Vanilla Crème Chantilly, Pineapple Chutney and Coquito Gelato

### LA FRAISE 25

Strawberry Shortcake, Strawberry Sauce and Liquid Nitrogen Strawberry Ice Cream Prepared Tableside

### ARTISANAL CHEESE SELECTION 36

### MILK CHOCOLATE HAZELNUT CRUNCH CAKE 44

Salted Caramelized Peanut Glaze  
Served with a Bull & Bear Espresso Martini  
*\*Plant Based*

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*Curated for Bull & Bear by Executive Pastry Chef Franck Riffaud*

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Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK.

For more information, please speak with a manager.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.