

LES DESSERTS

SUSTAINABILITY COMMITMENT

At Anaïs, we are passionate about offering a dining experience that delights your palate and honours our commitment to sustainability. Our environmental responsibility guides every aspect of our operations, from sourcing ingredients to reducing our ecological footprint.

OUR SUSTAINABILITY PILLARS

Sustainable Sourcing

We believe that great food starts with the right ingredients, and we prioritise sustainable sourcing to ensure that what is included on your plate contributes to a healthier planet. We carefully select high-quality, seasonal ingredients from ethical and responsible sources.

Sustainable Seafood

Preserving marine ecosystems is a top priority at Anaïs. We only serve seafood certified by trusted organisations like the Marine Stewardship Council (MSC) and the Aquaculture Stewardship Council (ASC). This commitment helps protect ocean life while ensuring that we serve you only the freshest and most responsibly sourced seafood.

Cage-Free Eggs

We are committed to supporting humane farming practices. Most eggs we use are cage-free, ensuring better living conditions for hens and reducing our environmental impact.

Plant-Based Alternatives

Our menu features a variety of plant-based options that offer a delicious, sustainable alternative to animal products. Incorporating these dishes, reduces our reliance on animal agriculture and contributes to a lower carbon footprint.

Vegetarian Options

Anaïs embraces a diverse range of vegetarian dishes, free from meat or seafood. These options provide nourishing, flavour-packed meals that are kind to the planet and your health.

Purified Water **NORDAQ**

We use premium purified water by Nordaq that is filtered on-site.

Thank you for choosing Anaïs. With every meal, you are supporting a more sustainable future—one delicious bite at a time.



FROMAGES ET DESSERTS

Selection of Four Mature French Cheeses 	45
Quince Paste, Jam, Butter, Artisanal Bread	
Baba au Rhum  	16
Madagascar Vanilla Cream, Candied Orange	
Kataifi Farci 	14
Local Fresh Anari Cheese, Pistachio Ice Cream	
Dark Chocolate Tart  	13
Guanaja Chocolate, Nougatine, Vanilla Ice Cream	
Citrus Composition 	14
Panna Cotta, Financier, Lemon Curd	
Queen of Anais 	35
Seasonal Fresh Fruits and Berries (for 2-3 persons)	
Ice Cream and Sorbet (per scoop) 	3

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the restaurant team know when placing your order.

Please scroll down for the detailed allergens list.

ALLERGENS LIST | LES DESSERTS MENU



Dishes	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
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Kataifi Farci	•						•	•						
Dark Chocolate Tart	•		•				•	•						
Citrus Composition	•		•				•	•						
Queen of Anais														
Ice Cream and Sorbet			•				•							

* Soybeans (fully refined soybean oil is exempted)

All products are manufactured in the same premises using common equipment making possible the presence of cross-contamination even in products which do not contain allergens. The same applies even if some ingredients are removed from our products in the menu. / Όλα τα προϊόντα παρασκευάζονται στους ίδιους χώρους χρησιμοποιώντας κοινό εξοπλισμό με αποτέλεσμα να είναι πιθανή οποιαδήποτε διασταυρούμενη επιμόλυνση ακόμα και σε προϊόντα που δεν εμφανίζουν αλλεργιογόνους παράγοντες. Το ίδιο ισχύει ακόμα και αν γίνει αφαίρεση συστατικών από τις συνθέσεις που συμπεριλαμβάνονται στο μενού μας.

All information on the table are characteristics of products which were valid from June 2023. Divergence may occur due to change of suppliers, replacement of materials, revision of recipes or even from contamination during the manufacture in the restaurant. / Όλες οι πληροφορίες που συμπεριλαμβάνονται στον πίνακα αποτελούν χαρακτηριστικά των προϊόντων που ήταν σε ισχύ τον Ιούνιο του 2023. Αποκλίσεις μπορεί να υπάρξουν εξαιτίας αλλαγής προμηθευτών, αντικατάστασης υλικών, αναθεώρησης συνταγών ή ακόμα και από επιμόλυνση κατά την παρασκευή στο εστιατόριο.

Consuming undercooked meat or eggs poses a food safety risk and may cause a food-borne illness to the consumer. / Η κατανάλωση ωμών ή όχι καλά μαγειρεμένων κρεάτων ή αυγών ενέχει κίνδυνο για την ασφάλεια των τροφίμων και μπορεί να προκαλέσει τροφιμογενή νοσήματα στον καταναλωτή.