

Pla

Desserts

- Bloody Mary – Raspberry, tomato, apple and celery sorbet 5,8€
- Hazelnut biscuit, caramel mousse, salt and passion fruit 5,8€
- “Crème Brulée” with a rum mousse, banana, coffee and amaretto 6€
- Seasonal tatin tart ... ① 6€
- Cheese board and garnish 8€

The chocolate:

- Dark chocolate 70% Brownie with ganache 7€
- Flourless chocolate biscuit, white chocolate and wasabi ice-cream, milk chocolate and liquorice mousse 7€
- Swiss Melted hot chocolate, earl-grey foam and raspberry 7€

All ice-creams are homemade ...

Ask for their flavors ... 5,6€

And to go with.....

Glass of cava Brut Nature 3,90

Dessert Wines :

10 years old Port or Muscat “*Casta Diva*” 4,10

Olivares or Pedro Ximenez 3,50

20 years old Port or Mataró 100%..... 6,30

Liqueurs :

Grappa, White or herb orujo..... 2,80

Grappa or orujo of the best 4,50

House coffee orujo 2,80

Others

Marc of Champagne Moët..... 4,50

Blackberry, peach or cocoa Kuhri 3,70

House super Gin tonic ①

8 % VAT included.