

## DESSERTS



- Creamy cheesecake. 12€ ★ (\*Muscat Gold Floralis)
- Chocolate coulant. 12€ (\*Royal Tokaji)
- Strawberries with asturian whiped cream "La Fontona". 9€ ★ (\*Olivia Ice & Fire Cider)
- Caramelised French toast. 12€ (\*Sauternes Mouton Cadet)
- Apple Tatin. 12€ (\*Port Dow's 10 years)
- Tiramisú prepared on the table. 18€ (\*Espresso Martini Cocktail)
- Fresh fruit sliced for you. 9€

\*Winer Paring

## DIEGO VERDÚ'S ARTISAN ICE CREAMS AND SORBETS



8€/Two Ice Balls

Vanilla | Chocolate | Nougat | Speculoos biscuit  
Strawberry | Mango | Raspberry

### LIQUID SORBETS



- Lemon and ginger Cider Prau Monga. 11€
- Lemon and ginger Gin Martin Miller's. 12€
- Mango Ron Abuelo. 12€
- Raspberry Champagne Pommery. 20€

### SWEET WINES



- Muscat Gold Floralis. 6€/Cup
- Olivia Ice & Fire Cider. Panizales. 9€/Cup ★
- Royal Tokaji Late Harvest. 9€/Cup
- Port Dow's 10 years. 9€/Cup
- Sauternes Mouton Cadet. 9€/Cup



TABERNA DE MAR