



DESSERTS €14

“TORRIJA” BREAD TOAST

(10 minutes cooking)

fig and berries sangria • pistachio ice cream

“TRES LECHES”

whisky cream sponge cake • meringue • “dulce de leche” ice cream

“PARIS-BREST” THE FRENCH CLASSIC

chou-puff • hazelnut cream • caramelized almonds

CRISPY CHOCOLATE FONDANT

chocolate- caramel Sacher sponge • Earl Grey tea ice cream

CARIBBEAN NAPOLEON “MINUTE”

exotic diplomat cream • passion fruit- mango sorbet

STRATE-TATIN

warmed sliced caramelized apple • puff pastry  
bitter almond ice cream

DARK CHOCOLATE “COULANT”

(10 minutes cooking)

chocolate sauce • “fleur de sel” • vanilla ice cream

HOMEMADE ICE CREAM AND  
SORBET SELECTION

mango-passion fruit • coconut-lime • berries  
pineapple-cilantro • Mojito  
pistachio • “dulce de leche” • chocolate • vanilla • bitter almond  
Earl Grey tea

BONITO SHOT €6

chilled tropical blood orange • warm coconut espuma