

SWEET WINES



Noctiluca (Málaga) <i>Moscatel de Alejandría</i>	12 €
Ariyanas Terruño Pizarroso (Málaga) Moscatel de Alejandría	16 €
Tintilla de Rota Finca Moncloa (Jerez) Tintilla de Rota	22 €
Solera 1842 Oloroso Medium Sweets VOS (Jerez) Palomino y Pedro Ximénez	20 €
Don PX Gran Reserva (Montilla) Pedro Ximénez	20 €
Niepoort LBV (Oporto) Tauriga nacional, tauriga franca, tinta cão y otras	15 €
Tokaji Aszú 6 Puttonyos (Hungria) Furmit, harlevelu y muscallunel	20 €
Château Doisy 2º GCC (Barsac) Semillón, sauvignon y muscadelle	18 €
Le Cidre de Glace Hermmingford (Québec. Canada) Mcintosh	18 €

VAT included

For information regarding the presence of food allergen on the menu, ask our staff.

DESSERTS



EL JARDIN DE LUTZ

Arbequina olive oil and lemon sorbet, bread crostini, sprouts
and Champagne jelly

21 €

APPLE

Thinly apple tart with vanilla ice cream and chantilly

21 €

FLOATING ISLAND

English custard floating island, vanilla ice cream, raspberries and almonds

21 €

TOTAL CHOCOLATE

Mousse, ice cream, marshmallow and crunchy cocoa grue

21 €

HAZELNUT

Hazelnut cream, earl grey tea ice cream and passion fruit

22 €

ICE CREAM AND SORBETS SELECTION

Vanilla, Valrona Chocolate, Wild blackberry, Coconut, Cocoa, Raspberry, Mango,
Lemon, Passion fruit and Strawberry

9,50€

(Per scoop)

VAT included

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