

SWEET WINE



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

19 €

OUR ROMANONOFF STRAWBERRIES

Fresh strawberries with orange blossom foam, lemon gelée and vanilla essence

19 €

FLOATING ISLAND

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

18 €

TOTAL CHOCOLATE

Mousse, ice cream, marshmallow and crunchy cocoa grue

21 €

PISTACHIO

*Pistachio and vanilla parfait, white chocolate sponge with raspberry
velvety texture*

21 €

LEMON-YOGURT-BLACKBERRIES

*Casares creamy goat cheese yogurt, crunchy lemon meringue, blackberries ice
cream and lemon rocks*

18 €