

## SWEET WINES



NOCTILUCA Moscatel de Alejandría Málaga	14 €
VICTORIA Nº3 Viñas Viejas Moscatel de Alejandría, Málaga	25 €
OLOROSO CREAM TRADICIÓN VOS Palomino y Predo Ximénez, Jerez-Xéres- Sherry	25 €
DON PX GRAN RESERVA Pedro Ximénez, Montilla	20 €
NIEPOORT COLHEITA Tauriga Nacional, Tauriga Franca, Tinta Cão, Oporto	22 €
TOKAJI ASZÚ 5 PUTTOYOS Furmit, Harlevelu y muscallunel, Hungría	22 €
CHÂTEAU DOISY 2º GCC Semillón, Sauvignon y muscadelle, Sauternes barsac	18 €
CLOS SAINT THÉOBALD GRAN CRU Pinot Gris, Alsacia	20 €
LE CIDRE DE GLACE HERMMINGFORD Mcintosh, Canada Québec	18 €

## 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 €

### BERGAMOT

Pavlova, semifreddo and creamy Bergamot

21 €

### GOLD INGOT

White chocolate and raspberry creamy, licorice gelée and Golden nibs

19 €

### ICE CREAM AND SORBETS SELECTION

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

8,50€

(Per scoop)

*VAT included*

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