

# Sweets

**4 BITES OF THE CHEF - 8**

**FINEST VANILLA GELATO - 1 SCOOP - 5**

**NATURAL ORGANIC RASPBERRY SORBET - 1 SCOOP - 5**

**NATURAL CARAMELIZED FIGS GELATO - 1 SCOOP - 5**

**AFFOGATO OF THE HOUSE, ESPRESSO,  
VANILLA GELATO AND LIQUOR - 12**

**AERATED CHEESE CAKE,  
YOGHURT AND WHITE CHOCOLATE - 13**

Salted caramel, hazelnuts galette and raspberries compote

**CHOCOLATE COULANT (COOK TO ORDER) - 14**

Vanilla Chantilly cream and orange marshmallow

**CREMA CATALANA - 13**

Orange and vanilla infuse burned cream, pistachio and strawberry Macedonia

**TORRIJA HONEY TOASTED BRIOCHE - 13**

Lemon mousse, ginger caramel and burned orange

**DEGUSTATION OF THE HOUSE FOR 2 PEOPLE - 20**

# Cheeses

**GIPPSLAND BLUE SHADOW - 12**

**ST CLAIRE VINTAGE CHEDDAR - 12**

**KING ISLAND BLACK LABEL DOUBLE BRIE - 12**

**VILLAJO RESERVA MANCHEGO - 12**

**DEGUSTATION PLATTER WITH A SELECTION OF 3 CHEESES - 28**