

· **H o m e m a d e D e s s e r t s** ·

Cheesecake served with basil and red fruit **€7.00**

Tiramisù on the rocks with coffee ice-cream **€7.00**

Liquid Guanaja chocolate cake, served with
hazelnut praline ice-cream (10 min) **€7.50**

Vanilla pastry cream, lime, Greek yogurt, and
violet ice-cream **€7.00**

Fresh pineapple and fennel in rum syrup, lychees,
mint sponge cake and coconut ice-cream **€6.50**

Pumpkin spice cake, Dulcey chocolate soup
and apricot sorbet **€7.50**

Choice of fresh fruit **€5.00**

Assorted sorbets and ice-creams **€5.50**

· **S w e e t W i n e s** ·

Malvasia de Sitges **€5.00**

Lustau Pedro Ximenez **€5.00**

Niepoort Tawny Port – 10 years **€6.50**

Par vino de Naranja (orange wine) **€6.50**

Sinols Moscatel **€3.50**
