# IN LOVE MAKES LIFE SWEETER...

**Our desserts will go straight to your heart!**

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| Homemade Tierra Misú<br>*Our upside-down tiramisu, with coffee liqueur pipette, hazelnut crumble and peppermint pearls* | 9,00 € |
| Homemade Rock & Roll French toast, custard, and vanilla ice cream | 9,00 € |
| Vanilla and pecan nut ice cream<br>or Belgium chocolate ice cream | 7,00 € |
| Homemade chocolate strudel and vegan cream | 7,00 € |
| Chocolate ecstasy and organic raspberry ice cream | 8,00 € |
| Fruity medley with sugar cane honey | 7,00 € |
| Homemade cheesecake with Canary Island banana and chocolate | 9,00 € |
| Strawberry tartare, finished tableside<br>*with yogurt ice cream and a chocolate tuile* | 9,00 € |

For a perfect ending, we suggest pairing our desserts
with our selection of sweet wines:

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| *Don PX. Pedro Ximénez. Toro Albalá* | 6,00 € |
| *MR de Telmo Rodríguez, Moscatel de Alejandría* | 6,00 € |
| *Château Dereszla Aszú 5 Puttonyos. Furmint, Hárslevelű y Zéta. Château Dereszla* | 9,00 € |

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**ADDITIONAL INFORMATION**
We have menus with in formation regarding food allergies and in tolerances. Please ask our staff for further details.

Vegan

All prices include VAT.