

And the story Ending.....

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| Cold white chocolate soup with raspberries, Bulgarian yoghurt sorbet and grated citrus | 10 € |
| Ximénez-Spínola Exceptional Harvest – 100 % Pedro Ximénez | 6,5 € |
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| Coconut Torrija and frost cream with grated lemon | 10 € |
| <i>Málaga Virgen Dunkel – 100% Pedro Ximénez</i> | 5,5 € |
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| Chocolate sponge cake with walnuts and Ice cream | 10 € |
| <i>Moscatel Tres Leones- 100% Moscatel de Alejandría</i> | 5,5 € |
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| Lemon « Lenôtre style » with Meringue and Frost Almond Milk Cream | 10 € |
| <i>Málaga Virgen Dunkel – 100% Pedro Ximénez</i> | 6 € |
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| Sorbet with Cava or Champagne | 12 € |
| Lemon or Rapsberry | 16 € |
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| Artisanal Ice Creams Selections | 1-2-3 |
| Vanilla,Chocolat Noir , Coconut Milk, Almonds Milk, | B. |
| Bulgarian Yogur, Framboise et Citrón | 4 € |
| | 7 € |
| | 9 € |