

DESSERTS



BEETROOT, MODENA BALSÀMIC VINEGAR, BROWN BUTTER AND BERRIES	9
SLICE OF CREAMY CARQUINYOLI, WITH MUSCAT FOAM AND ORANGE	8,50
MERINGUE, CUCUMBER BRUNOISE, YOGURT-LIM AND HERBS	7,50
CHOCOLATE PUDDING, FLAMED ORANGE AND CRUNCHY COCOA	7,50
COFFEE SPONGE CAKE, COCONUT-FENNEL ICE CREAM AND COCONUT BRITTLE	7
PETIT FOURS SELECTION BY OUR PASTRY EVA FELIU	16,50
ARTISAN CATALAN CHEESE VARIETY	21
CREAMY EGG FLAN WITH VANILLA CREAM	8,50

*All prices include VAT.

SWEET WINES



CHATEAU LES JUSTICES (2023)

A.O.C. SAUTERNES / SEMILLÓN, SAUVIGNON BLANC,
MUSCADELLE

9,25

One of the most famous and highly regarded sweet wines in the world. A wine of great balance, complexity, and depth, with notes of peach, spices, and honey.

HOSPITAL SANT JOAN

6,50

MALVASIA DE SITGES

Mistela made from 100% Malvasía de Sitges, using grapes from the Llegat Llopis vineyard in Aiguadolç, 65-year-old vines on calcareous soil at the foot of the Garraf Massif. The sweet result undergoes oxidative aging in chestnut barrels for a minimum of 6 years.

PEDRO XIMÉNEZ, EMILIO HIDALGO

7,50

D.O. JEREZ / PEDRO XIMÉNEZ

A concentrated, complex, and luscious sweet wine that perfectly captures the sweet wine style of the Jerez region.

CUVÉE LÉON PARCÉ (2023), DOMAINE DE LA RECTORIE

6,50

A.O.C. BANYULS / GRENACHE, CARIGNAN

The most famous sweet wine style from Banyuls is undoubtedly an ode to the Grenache grape variety, known for its fantastic density and its characteristic aromas of dried fruit, spices, and toasted notes.

HORS D'ÂGE AMBRÉ PREFACE (1993), DOMAINE VAQUER

11,25

A.O.C. RIVESALTES / GARNATXA GRIS,
GARNATXA BLANCA, MACABEU

As a historic part of the Roussillon region, Domaine Vaquer has mastered the art of crafting some of the finest sweet wines from southern France. This particular sweet wine comes from their oldest soleras, offering a rich, dense, and deeply complex profile filled with dried fruits and spices, followed by lingering notes of ripe fruit and candied orange.