

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

SOUR CHERRY AND ALMOND TART - 13

Orange and ginger cream

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