

DESSERTS

GELATS D'ANGELO CORVITTO

Ice creams made by hand with salted butter caramel, raspberry sorbet with rosemary, mascarpone cheese, pear sorbet, 70% dark chocolate, yogurt ice cream

7,00 €

x x x x x

LA NOSTRA POMA

Osmotized Royal Gala apple, creamy white chocolate and mint with yogurt ice cream, lime sponge cake and false mint jelly

7,50 €

x x x x x

LA VERSIÓ DE LES PERES AL VI

Pear cooked at low temperature with caramel biscuit, tapioca in Empordà red wine and pear sorbet

7,60 €

x x x x x

DE CAN PAUET DE JAFRE

Mousse de recuit from Can Pauet with fresh strawberries and sponge with tomato jam and biscuit

8,50 €

x x x x x

EL DOLÇ FUMAT

Milk chocolate ganache and smoked black tea, coffee granita, chocolate crumble and mascarpone cheese ice cream

8,50 €

x x x x x

EL TORRAT

Unika black beer plum cake with licor ice cream, fake Tonca bean cake and 70% dark chocolate ice cream

8,70 €

x x x x x

EL REFRESCANT

Assorted pickled and fresh red berries, thyme crumble, toasted white chocolate custard anglaise and raspberry and rosemary sorbet

8,90 €

All desserts are gluten-free and therefore suitable for celiacs.
If you have any doubts, ask us.