Sa Marinada Confectionery

Small assortment of pastries from Sa Marinada -5 pieces-	*9,50€*
Catalan cream mousse with citrus sauce	*6,90€*
Custard squares with raspberry coulis and red fruits	*5,00€*
Chocolate cake with raspberry coulis	*6,90€*
Opera cake – chocolate and mocha-	*7,90€*
Black Forest cake –chocolate and panna cotta mousse-	*7,20€*
Lemon cream with crunchy almond and fresh fruits	*7,20€*
Small Marc de Champagne babas with vanilla ice cream	*8,90€*
Armagnac plums with vanilla ice cream and candied orange peel	*8,90€*
Yogurt mousse with red fruits	*8,50€*

Ice creams and sherbets

Almond Biscuit with hot chocolate	*6,90€*
Vanilla Ice cream with blueberry coulis and berries	*5,40€*
Lemon sherbet with cava	*6.90€*
Spicy pineapple, red wine coulis and coconut ice cream	*6,90€*
Ginger cream with chocolate ice cream	*6,90€*

Custom desserts (20 minutes)

Omelette Norvégienne	*11,50€*
Orange Soufflé	*14,00€*
Chocolate "Grand Cru Guanajá" Soufflé	*14,00€*
Tatin Tart with vanilla ice cream	*11,00€*
Crunchy apple cannelloni in English dressing, vanilla ice cream and toffee sauce.	*12,50€*
Chocolate Coulant with hazelnut ice cream	*12,00€*

Suitable for celiacs
All desserts are made by our pastry Chef.

VAT Included.