



## Our desserts

<i>Catalan cream.....</i>	<i>5,89</i>
<i>Egg custard to the candy.....</i>	<i>5,89</i>
<i>Padded pineapple gutters of Catalan cream.....</i>	<i>6,42</i>
<i>Millefeuille of fresh cheese and quince.....</i>	<i>6,42</i>
<i>Creamy of lemon with gelatine of cava.....</i>	<i>6,42</i>
<i>Orange soup to the vanilla and mousse of curd.....</i>	<i>6,42</i>
<i>Curd with honey of the Segarra region.....</i>	<i>6,42</i>
<i>Our tiramisu.....</i>	<i>6,42</i>
<i>Tart of cheese with fruits of the forest.....</i>	<i>6,42</i>
<i>Truffle of our cook Dolores.....</i>	<i>6,42</i>
<i>Brochette of fruits with chocolate and coconut.....</i>	<i>6,42</i>
<i>Sherbet of mandarin of Soler.....</i>	<i>6,96</i>
<i>Ice cream of nougat of Agramunt.....</i>	<i>6,96</i>
<i>Ice cream of vinegar with raspberries.....</i>	<i>6,96</i>

## Fragrant Wine

<i>Pedro Ximénez.....</i>	<i>3,42</i>
<i>Moscatell Sol of Alicante.....</i>	<i>3,42</i>
<i>Original Ruby (Vinho do Behaves).....</i>	<i>3,96</i>
<i>Sweet Melante (Castle of Maetierra).....</i>	<i>3,96</i>

7% included TAX