








La Brasserie

*by Pierre Résimont*

POSTRES / DESSERTS / NACHTISCH / Десерты

## | Desserts |

	PVP €	MP
 Lemon and meringue pie	8,10	incl.
 Dame blanche (Vanilla ice-cream with hot chocolate)	7,80	incl.
 Profiteroles, cream "Diplomate" and chocolate sauce 70%	8,80	incl.
 Crème brûlée	7,40	incl.
 White chocolate mousse, raspberries, sage ice cream	8,10	incl.

## | Dessert wines |

	GLASS
Oremus Tokaji 6 Puttonyos	12,00 €
Matías, Malvasía naturalmente dulce	12,00 €
Teneguía Malvasía Aromática dulce reserva	12,00 €
Teneguía Sabro Gual	9,00 €

According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy.

Our establishment can not guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurants staff for more detailed information.

Thank you



Contains tree nuts



Contains milk



Contains fish



Contains sesame seeds



Contains peanuts



Contains mustard



Contains sulphite and sulfur dioxide



Contains molluscs



Contains crustaceans



Contains soybeans



Contains eggs



Contains lupins



Contains celery



Contains gluten

\* The oils used are olive, sunflower and 100 % vegetable fat.

\* Should you need any assistance, please ask our staff

Taxes are included