

## Desserts



To finish, fruit and sweets. Seville has delicious, traditional confectionary which we are learning from: Curdled milk desserts, such as tocino de cielo (crème caramel), and pan-fried desserts, such as torrija so traditional and so open to change. Also, the delicate fruits and cheeses with which we want to pay tribute to the producers who strive for excellence.

Preserved Lemon “Tocino de Cielo” and Herb Granita.	8,00 €
Bread Pudding, Incense and Orange Blossom.	8,00 €
My version of Cream Millefeuille.	8,00 €
Selection of Cheeses. 100gr.	11,00 €