

LEONE

BRASSERIE

STICKY DATE PUDDING 8.95
Vanilla ice cream and caramel sauce

CHOCOLATE TORTE 8.50
Flourless cake, served with
sour cream and blueberries (GF)

YOGHURT SORBET 8.50
Red berry compote and
crushed meringue (GF)

CHURROS 8.50
Served with pineapple salsa,
dulce de leche and warm chocolate sauce

SEASONAL FRUIT PLATTER 14.00
Gluten free

ICE CREAMS & SORBETS 8.00
Please ask your server (GF)

CORONEL 9.00
Lemon sorbet, vodka, cava

IRISH COFFEE 12.00

CALYPSO COFFEE 9.50

BAILEYS COFFEE 9.50

ESPRESSO MARTINI 15.00





PUDÍN DE DATILES 8.95

Helado de vainilla y salsa de caramelo

**TARTA DE CHOCOLATE
CASERA 8.50**

Pastel de chocolate sin harina
servido con nata agria y moras (SG)

SORBETE DE YOGURT 8.50

Compota de frutas rojas y merengue machacado,
menta fresca (GF)

CHURROS 8.50

Servido con salsa de piña,
dulce de leche y salsa de chocolate

**PLATO DE FRUTA
DE TEMPORADA (SG) 14.00**

HELADOS Y SORBETES 8.00

Dos bolas. Por favor, pregunte a su camarero (SG)

CORONEL 9.50

Sorbete de limón, vodka y cava

CAFÉ IRLANDES 12.00

CAFÉ CALYPSO 9.50

CAFÉ BAILEYS 9.50

ESPRESSO MARTINI 15.00

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