

# Postres

## **Pan Bizcocho de Elote Dorado Natural**

Con helado artesanal de Vainilla fresca de Veracruz y nuez de Macadamia \$165.00

## **Strudel de manzana y helado de vainilla**

\$165.00

## **Trufas de Chocolate**

Chocolate amargo cubierto con chocolate blanco y helado de Vainilla \$120.00

## **Tarta de Dátil**

Con helado de Nuez Pecana \$160.00

## **Mousse de Chocolate**

Con frutillas rojas de temporada y ganache de chocolate \$170.00

## **Tarta de Queso y Maracuyá**

\$120.00

## **DE TEMPORADA**

### **Crème Brûlée de Baileys**

Con dulce cobertura crujiente \$120.00

### **La Mousse de Temporada**

Una delicia de temporada \$120.00

### **Ecos del Valle**

Una creativa propuesta \$120.00

### **Decadencia de chocolate**

\$150.00

### **La Tabla de Quesos**

\$595.00

*Jamón Serrano (50 gr) ·*

*Queso Brie de Oveja (50 gr)*

*Queso Ricota Cocinado A la Leña (40 gr)*

*Queso Añejo De 4 Años (25 gr)*

*Queso Joven De 21 Días Madurado (50 gr) ·*

*Queso Maduro De 6 Meses (25 gr)*

*Queso Maduro De Oveja 9 Meses (25 gr) ·*

*Queso Gorgonzola (25 gr)*

*Nuestra Tabla de Quesos Es Acompañada de: Pan, Galletas de Fenel, Aceituna Kalamata y Misión, Frambuesas, Nueces Tostadas, Aceite de Oliva, Tapenade con Albahaca.*

PRECIOS EN PESOS, INCLUYEN IVA

Sujetos a cambio sin previo aviso

## Desserts

<b>Golden Corn Bread</b>	
Acompanied Real Veracruz Vanilla and Macadamia Nut ice cream	\$165.00
<b>Apple Strudel with Vanilla Ice Cream</b>	\$165.00
<b>Chocolate Truffles</b>	
Covered with white chocolate, with homemade vanilla ice Cream	\$120.00
<b>Date Tarte</b>	
Accompanied with pecan Ice Cream	\$160.00
<b>Chocolate Mousse</b>	
With seasonal red berries and ganache	\$170.00
<b>Passion Fruit Cheesecake</b>	\$120.00
<b>SEASONAL DESSERTS</b>	
<b>Baileys Crème Brûlée</b>	
With sweet crunchy topping	\$120.00
<b>Seasonal Mousse</b>	
A seasonal delight	\$120.00
<b>Ecos del Valle</b>	
A creative proposal	\$120.00
<b>Dark chocolate coulant</b>	\$ 150.00

**Cheese Board Includes:** \$ 595.00

·Proscuito (50 gr)	Oven Rosted Sheep Brie Cheese (50 gr)
·Ricota Cheese (40 gr)	4 Years Old Cheese (25 gr)
·21 Days Young Cheese (50 gr)	6 Months Old Cheese (25 gr)
·9 Months Old Sheep Cheese (25 gr)	Gorgonzola Cheese (25 gr)

*Our Cheese Board is Acompanied by Bread, Fenel Crackers, Kalamata and Mision Olives, Some Berries, Roasted Nuts, Olive Oil and Tepanade with Basil*

PRICE IN PESOS AND INCLUDES TAX  
Subject to change without prior notice