

Desserts

Woodland strawberry mille-feuille V	10
Crème caramel Can Bo V	7
Lorenzo´s Tiramisu V	8
Artisanal ice cream selection V	6



The Centennial

10

Dessert created in collaboration with Brunells, one of Barcelona's oldest pastry shops, to celebrate 100 years of the iconic building that now houses Grand Hotel Central and Can Bo.

Teja de galleta, mousse de chocolate con leche, corazón cremoso de caramelo salado, brownie de chocolate negro y galleta speculoos.



Whisky pairing VS Cheese

45

- 1. Glenfiddich 12 (35ml) + Puigpedrós, Molí de Ger**
- 2. Glenfiddich 15 (35ml) + El Claustre**
- 3. Glenfiddich 18 (35ml) + Zelu Kolori**



Sweet wine

La Gravera - Ónra Verema Tardana (375ml)	13	45
<i>Costers del Segre / Garnatxa Blanca</i>		
Perelada - Garnatxa De L'Empordà 12 Anys, 2012 (375ml)	15	52
<i>Empordà / Garnatxa Blanca, Garnatxa Roja</i>		
Harveys - Pedro Ximénez (500ml)	8	40
<i>Jerez / Pedro Ximénez</i>		
José Pariente - Apasionado, 2023 (500ml)	6	32
<i>Rueda / Sauvignon Blanc</i>		
Roccolo Grassi - Recioto di Soave (375ml)	17	52
<i>Broia, Véneto / Garganega</i>		
Scarpa - Tacco 12 Moscato d´asti (750ml)	8	42
<i>Moscato d´Asti / Moscato Bianco</i>		
Art Laietà - Dolç Mataró (500ml)	12	41
<i>Alella / Monastrell</i>		

Digestifs

Orujo Blanco Vila Armenteira	8
<i>Galicia, Spain</i>	
Orujo Hierbas Año Santo	8
<i>Galicia, Spain</i>	
Limoncello Villa Massa	8
<i>I.G.P. Sorrento, Italy</i>	
Hennessy VS	12
<i>Cognac, France</i>	
Courvoisier Napoleon	20
<i>Cognac, France</i>	