

## Desserts & pairing sweet wines by the glass

Carrot cake, cheese, orange y AOVE with yougurt & galanga ice cream



8€

**A.O.C. CÔTEAUX DU LAYON (FRA)**

**Carte d`Or 2018, Domaine des Baumard**

6€

Chenin Blanc



Textures of lemon (3 leche cake, cream, biscuit and lemon ice cream)



8€

**D.O. JEREZ- XÉRÉS-SHERRY (ESP)**

**PX, Tradición**

12€

Pedro Ximénez



Caramelaized mille feuille, vanilla cream and vanilla ice cream

8€



**A.O.C. SAUTERNS (FRA)**

**Sauterns 2015, Chateau Prost**

7€

Semillón, Sauvignon blanc, Muscadelle



Baked cheesecake with red fruits & Burgos fresh cheese ice cream

8€



**VÄSTERBOTTEN (SWE)**

**Brännland Iscider 2020**

8€

Manzana



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Chocolate cake, hazelnut cream and hazelnut ice cream 8€



### VQA NIAGARA-ON-THE-LAKE (CAN)

Reserve Icewine Vidal, Pillitteri Estates

14€

Vidal



Our versión of tiramisú with Burgos fresh cheese ice cream 8€



### D.O.C. MADEIRA (PRT)

Barbeito Reserve 10 años

10€

Boal



\*Our recommendation is pairing the desserts with the differens wines we offerd, finding afinity, contrast and proximity pairing.

\*Anyway, we think any wine pairing with any of them, we leave it to your choice.



Prices in €. 10% VAT included

Restaurante Cobo Estratos, Second category - 3 tenedores - Plaza de la Libertad, 9 – Burgos – 947027581

Updated Menu: 19/12/2023

Stock on certain bottles may be limited. Vintage may vary due to availability