



La Brasserie  
*by Pierre Résimont*

**DESSERTS**

Euros (€) / HB

Lemon and meringue pie ..... 8,50 incl.

1•2•3•4•5•6•7•13

Dame blanche (vanilla ice cream with hot chocolate) ..... 8,50 incl.

1•2•3•4•5•6•7•13

Floating island (meringue, roasted almond, caramel and custard) ..... 8,50 incl.

1•2•3•6•7•13

Crème brûlée ..... 8,50 incl.

2•3

Rice pudding with raspberry, lemon and pistachios ..... 8,50 incl.

1•2•3•6•7•13

## Dessert wines

GLASS

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Rubicón Moscatel, D.O. Lanzarote ..... 10,00 €

Humboldt Tinto Dulce,  
D.O. Tacoronte-Acentejo ..... 8,00 €

Paisaje de las Islas malvasía aromática  
dulce, D.O.P. Islas Canarias ..... 10,00 €

Le Tertre du Lys d'Or, A.O.P. Sauternes . 11,00 €

Taxes are included

- We would like to inform you that we offer a specially designed menu for vegans. Please ask our restaurant staff for more details.
- We only collaborate with suppliers who have the certification of traditional and sustainable fishing.
- The oils used are olive, sunflower and 100% vegetable fat.
- If you have any questions, please contact our staff.
- At Bahía del Duque, we serve certified organic coffee.

In accordance with European Regulation (EC) No. 1169/2011 on the proper labelling of food allergens, this menu includes a numerical guide corresponding to each allergen.

Our establishment cannot guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore, if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurant staff for more detailed information.

### **Thank you.**

[ 1 ] Gluten

[ 2 ] Milk

[ 3 ] Eggs

[ 4 ] Sulphite and  
sulfur dioxide

[ 5 ] Soybeans

[ 6 ] Tree nuts

[ 7 ] Peanuts

[ 8 ] Lupins

[ 9 ] Fish

[ 10 ] Crustaceans

[ 11 ] Mollusks

[ 12 ] Celery

[ 13 ] Sesame seeds

[ 14 ] Mustard

[ \* ] Consult allergens  
with our staff

BAHIA DEL DUQUE

THE TAIS

[thetaishotels.com/bahia-del-duque](https://thetaishotels.com/bahia-del-duque)

