

Fork it

Barcelona *Espai Sucre*

Looking for sweets for your sweet this Valentine's Day? Then lead them to Espai Sucre – literally “sugar space” – one of the world's few dessert restaurants, where 80% of the menu is made up of puddings. This cosy, trendy venue also has a dessert school, where chefs learn traditional pastry making alongside modern techniques using gels, powders and foams. They combine sweet flavours with savoury, bitter and sour, and play around with textures and temperatures. The result is a menu filled with the likes of idiazábal cheesecake with cherries, beetroot and black beer, and green apple soup with spicy yoghurt ice cream.

i SET MENU €40. 53 C/ PRINCESA, TEL: +34 932 681 630,
WWW.ESPAISUCRE.COM

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