

ENGLISH MENU 

DESSERT



DESSERTS

Tiramisu matcha with pistachio and white chocolate | 11.50

Crème brûlée with Licor 43 and vanilla ice cream | 10.50

Chocolate moelleux

With vanilla ice cream and whipped cream | 10.50

Two scoops of ice cream

Choice of vanilla, stroopwafel, lemon or forest fruits with whipped cream | 6.50

Cheesecake or apple pie with whipped cream | 6.50

Artisan chocolates per piece | 2.00

COFFEES AND COCKTAILS

All coffees served with whipped cream.

Irish coffee | Jameson | 9.50

Cream coffee | Baileys | 9.50

French coffee | Grand Manier | 9.50

Spanish coffee | Licor 43 or Tia Maria | 9.50

Italian coffee | Amaretto | 9.50

Dutch coffee | Caramel liqueur | 9.50

Kiss of fire | Tia Maria | Cointreau | 9.50

Toffee coffee | Caramel syrup 0% | 6.50

Espresso Martini | 13.50

Wodka, Kahlúa, espresso

Dutch Old Fashioned | 13.50

Dutch bourbon, orange liqueur, sugar syrup

DESSERT WINES

Muscat de Frontignan, sweet and fresh | 9.50

Banyuls Grand Cru, warm and fruity | 9.50

LIQUEURS

Grand Marnier | Frangelico | Drambuie | Amaretto | D.O.M Benedictine | Liqor 43 | Limoncello | Baileys Cointreau | Tia Maria | Sambucca | Pernod | Dutch eggnog

DIGESTIFS

Cognac Hennessy VSOP | Calvados | Armagnac | Grappa

WHISKIES

BLENDS

Johnnie Walker Black Label | Jack Daniels | Jameson | Chivas Regal 12 years | Vink Peated Port 5 years

SINGLE MALTS

Talisker Skye | Laphroaig 10 years

