

DESSERTS

Strawberry Crèmeux	9.95
with hangop (Dutch strained yogurt), red fruit crumble, white chocolate	
Rhubarb Frangipane	10.95
with meringue, red fruit coulis, vanilla ice cream	
Sablé	10.95
with cream, lemon curd, seasonal fruit	
Cheese Board	per person 12.75
three types of local cheeses	
Coffee Complete	8.95
served with three kinds of petit fours	

DESSERT COCKTAILS

Pistachio Tiramisu Martini	12.50
Disaronno Amaretto, dark chocolate syrup, crème de cacao, French vanilla syrup, espresso, pistachio, mascarpone cream	
Lemon Cheesecake	12.50
Limoncello, Licor 43, yuzu sake, vanilla- MonChou, red fruit compote	



vegetarisch



vegan

