



## DESSERTS

**Espuma van crème Catalan** - rode vruchten -vanille ijs

*Espuma de crème Catalan* - fruits rouges - glace vanille

**Espuma of crème Catalan** - red fruits - vanilla ice cream

€ 12

**Café glacé**

€ 12

**Dame blanche**

€ 13

**Tiramisu de BXL**

€ 13

**Tarte tatin van peer en frangipane** - karnemelkijs

**Tarte tatin au poire et frangipane** - glace au lait batue

**Tarte tatin of pear and frangipane** - buttermilk ice cream

€ 14

**Chocolade brownie** - caramel salé - amandel

**Brownie au chocolat** - caramel salé - amande

**Chocolate brownie** - salted caramel - almond

€ 13

**Les Fromages**

€ 16

## DESSERTWIJNEN / VINS DESSERTS / DESSERTWINES

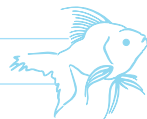
- Homonna 'édes harmas' Furmint-Tokaji, Hungary € 11,00

- 50 Gradi all'Ombra - Alessandro Viola € 13,00

- Toro Albalá, Don P.X. Gran Reserva, € 14,00

- MADERISTA X Medium dry Reserva - Madeira € 11,00

- D'Oliveira Boal 2001 - Madeira € 20,00



## Hot

|  |        |
|--|--------|
| Américano                                | € 4.90 |
| Espresso                                 | € 4.90 |
| Cappuccino                               | € 5.20 |
| Latte Macchiato                          | € 5.20 |
| Double espresso                          | € 5.60 |
| Verse muntthee / Thé à la menthe fraîche | € 5.50 |

Kruidenthee's / Infusions: € 5.80

(Assam TGBOP Sewpur black tea)

(Rooibos Herbal Home Mix)

(Ener-Ginger Lemon bio)

(Evening Sleeping Aid)

## Digestifs

|                |         |
|----------------|---------|
| Irish coffee   | € 12.00 |
| Italian coffee | € 12.00 |
| French coffee  | € 12.00 |
| Cubano coffee  | € 12.00 |

## LIQUEURS

|   |         |
|---|---------|
| Cointreau                                     | € 10.00 |
| Amaretto Salize Veneziano                     | € 11.00 |
| Green Chartreuse Liqueur                      | € 14.00 |
| Limoncello Distilleria Camel, Friuli, Venezia | € 8.00  |
| Sambuca Bepi Tosolini                         | € 11.00 |
| Amaro Bepi Tosolini                           | € 10.00 |



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## BRANDY

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Amerigo Vespucci, Gutiérrez Colosia, € 14.00

D.O. Jerez, Andalucía

'Blond' by Distillery De Cort € 13.00

Pajottenland, België

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## COGNAC

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Petit Gourmal Premières Saveurs (Léopold Gourmel) € 13.00

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## ARMAGNACS

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V.S.O.P. 10 ans (Castarède) € 13.00

Hors d'Age 20 ans (Castarède) € 17.00

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## CALVADOS

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Hors d'Age (Michel Huard) € 14.00

Millésimé 1991 (Michel Huard) € 16.00

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## EAUX DE VIE

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Orujo de Galicia (Pazo Señorans) € 14.00

Aguardiente de Hierbas de Galicia (Pazo Señorans) € 15.00

Poire Williams (Jean-Paul Metté) € 15.00

Vieille Prune (Jean-Paul Metté) € 15.00

Marc de Gewurztraminer (Jean-Paul Metté) € 13.00

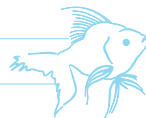
Marc de Bourgogne (Joseph Drouhin) € 14.00

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## WHISKY

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| Jameson, Irish whisky                              | € 9.00  |
| Glenfiddich single malt 12y                        | € 15.00 |
| Bushmills Irish whisky, single malt 10y            | € 13.00 |
| The Balvenie Double Wood, Highland single malt 12y | € 14.00 |
| The Macallan Fine Oak, Highland single malt 12y    | € 17.00 |
| Scapa 16y single malt                              | € 20.00 |
| The Yamazaki single malt Distiller's Reserve       | € 26.00 |
| Bruichladdich Laddie classic Scottish Barley       | € 16.00 |
| Bruichladdich Islay Barley 2009                    | € 18.00 |

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## RHUM

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| Plantation Barbados X.O.  | € 12.00 |
| Zacapa 23y Solera Reserva | € 17.00 |

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## GRAPPA

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| Cividina Bepi Tossolini Classica   | € 9.00  |
| Vite d'Oro Bepi Tossolini Barrique | € 11,00 |

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