

## Desserts

*Orange of/or Citron Givré* 6

Romig vruchtenijs in de vrucht, citroen- of sinaasappel

Fruit ice cream served in the fruit, lemon or orange

*Crème Brûlée* 6,50

Traditionele (franse) vla met gekarameliseerde suiker

Traditional (French) custard sprinkled with caramelized sugar

*Tarte Tatin* 7

Warme 'omgekeerde' appeltaart geserveerd met crème caramel en crème fraîche

Warm 'turned-around' applepie served with crème caramel and crème fraîche

*Dessert du Moment / Dessert of the Day* 8

*Plateau de Fromages* 10

Diverse kaasjes met garnituur | Cheese tray and garnish

## Crêpes | Sweet Crêpes

Miel 7

met honing | served with honey

Beurre et Sucre 7

met boter en suiker | served with butter and sugar

Citron 7

met citroen | served with fresh lemon

Citron et Sucre 7

met citroen en suiker | served with fresh lemon and sugar

Chocolat 7,50

met pure chocolade | served with dark chocolate

Nutella 7,50 met Nutella | served with Nutella

Crème Caramel 7,50

met romige caramelsaus | served with creamy caramel sauce

Crêpe du Jour 8

Crêpe van de dag | Crepe of the day

## Accompagnements Desserts

Banyuls Pyrene Rouge 5,50

Monbazillac 2008 Cuvée des Anges 5,50

Monbazillac 2005 Cuvée du Château 6,50

Port Tawny 4

Port LBV 5

## Cafés | Thé

Thé, Café, Espresso 2,40

Warme Chocolademelk 3 (slagroom +0,50)

Noisette, Espresso Macchiato, Cortado 2,60

Espresso double 3,70

Café Latte, Capuccino 2,80

Café au Lait, Koffie Verkeerd, Latte Macchiato 2,90

Café Breton (Calvados, slagroom) 7,50

Irish Coffee (Jameson Irish Whiskey, slagroom) 7,50

Italian Coffee (Amaretto, slagroom) 7,50

French Coffee (Grand Marnier, slagroom) 7,50

Spanish Coffee (Tia Maria, slagroom) 7,50