

## Nagerechten

<b>Crème Brûlée</b>	<b>8,00</b>
<b>Wentelteefje van suikerbrood – gekarameliseerde appel – crème anglaise</b>	<b>8,50</b>
<i>Pedro Ximenez, El Maestro Sierra</i>	<i>8,50</i>
<b>Chocoladetaartje – framboos – hazelnoot</b>	<b>8,50</b>
<b>Bonbons, Jackie's chocolates</b>	<b>5,50</b>
<b>Appeltaart van patisserie Kuyt</b>	<b>5,50</b>
<b>Kaas plateau van l'Amuse</b>	<b>11,50</b>
<i>Macvin de Jura, Hughes Beguet</i>	<i>6,50</i>

### Warme dranken

<b>Koffie</b>	<b>2,60</b>
<b>Espresso</b>	<b>2,60</b>
<b>Doppio</b>	<b>3,80</b>
<b>Espresso macchiato</b>	<b>2,70</b>
<b>Cappuccino</b>	<b>2,90</b>
<b>Koffie verkeerd</b>	<b>2,90</b>
<b>Irish coffee</b>	<b>8,50</b>
<b>Thee</b> (Groen, Earl Grey, Jasmijn, Verveine, Darjeeling)	<b>2,90</b>

### Digestieven

<b>Cognac, Martel V.S.</b>	<b>5,50</b>
<b>Cognac, Paul Giraud V.S.O.P.</b>	<b>8,50</b>
<b>Bas armagnac, Vignobles Fontan, V.S.O.P.</b>	<b>8,50</b>
<b>Eau de vie, Lubberhuizen en Raaf (appel,peer,morel)</b>	<b>6,50</b>
<b>Eau de vie, La Vieille Poire (peer)</b>	<b>7,00</b>
<b>Calvados, Pays d'Auge</b>	<b>7,50</b>
<b>Grappa, Nonino Vendemmia (wit)</b>	<b>6,75</b>
<b>Orojo de Galicia, Valminor</b>	<b>6,75</b>

### Dessertwijnen

<b>Pedro Ximenez, El Maestro Sierra</b>	<b>8,50</b>
<b>Macvin de Jura, Hughes Beguet</b>	<b>6,50</b>
<b>Port van Zellers, Ruby of Tawny</b>	<b>5,00</b>

### Whisky

<b>Tullamore dew Irish blend</b>	<b>5,00</b>
<b>Famous grouse Scotch blend</b>	<b>5,75</b>
<b>Makers mark Straight bourbon</b>	<b>5,75</b>
<b>Talisker 10 years, single malt</b>	<b>7,50</b>
<b>Cragganmore 12 years, speyside single malt</b>	<b>8,00</b>
<b>Oban 14 years, single malt</b>	<b>8,50</b>
<b>Lagavulin 16 years, Islay single malt</b>	<b>9,00</b>

### Likeuren

<b>Grand Marnier</b>	<b>5,00</b>
<b>Cointreau</b>	<b>5,00</b>
<b>Drambruie</b>	<b>5,00</b>
<b>Disaronno, amaretto</b>	<b>5,00</b>
<b>Licor 43</b>	<b>5,00</b>
<b>Tia Maria</b>	<b>5,00</b>
<b>Morinari, Sambuca</b>	<b>5,00</b>
<b>Baileys</b>	<b>5,00</b>
<b>Kahlua</b>	<b>5,00</b>

## Desserts

<b>Crème Brûlée</b>	<b>8,00</b>
<b>French toast – caramelised apple – Crème anglaise</b>	<b>8,50</b>
<i>Pedro Ximenez, El Maestro Sierra</i>	<i>8,50</i>
<b>Chocolate cake – raspberry – hazelnut</b>	<b>8,50</b>
<b>Chocolates, Jackie's Chocolates</b>	<b>5,50</b>
<b>Apple pie from patisserie Kuyt</b>	<b>5,50</b>
<b>Cheese platter from Fromagerie L'amuse</b>	<b>11,50</b>
<i>Macvin de Jura, Hughes Beguet</i>	<i>6,50</i>

### Hot drinks

<b>Coffee</b>	<b>2,60</b>
<b>Espresso</b>	<b>2,60</b>
<b>Double espresso</b>	<b>3,80</b>
<b>Espresso macchiato</b>	<b>2,70</b>
<b>Cappuccino</b>	<b>2,90</b>
<b>Latte</b>	<b>2,90</b>
<b>Irish coffee</b>	<b>8,50</b>
<b>Tea</b> (Green, Earl Grey, Jasmin, Verbena, Darjeeling)	<b>2,90</b>

### Dessert wines

<b>Pedro Ximenez, El Maestro Sierra</b>	<b>8,50</b>
<b>Macvin de Jura, Hughes Beguet</b>	<b>6,50</b>
<b>Port from Zellers, Ruby or Tawny</b>	<b>5,00</b>

### Liqueurs

<b>Grand marnier</b>	<b>5,00</b>
<b>Cointreau</b>	<b>5,00</b>
<b>Drambruie</b>	<b>5,00</b>
<b>Disaronno, amaretto</b>	<b>5,00</b>
<b>Licor 43</b>	<b>5,00</b>
<b>Tia Maria</b>	<b>5,00</b>
<b>Morinari, sambuca</b>	<b>5,00</b>
<b>Baileys</b>	<b>5,00</b>
<b>Kahlua</b>	<b>5,00</b>

### Distillate

<b>Cognac, Martel V.S.</b>	<b>5,50</b>
<b>Cognac, Paul Giraud V.S.O.P.</b>	<b>8,50</b>
<b>Bas armagnac, Vignobles Fontan, V.S.O.P.</b>	<b>8,50</b>
<b>Eau de vie, Lubberhuizen en Raaf (apple)</b>	<b>6,50</b>
<b>Eau de vie, La Vieille Poire (pear)</b>	<b>7,00</b>
<b>Calvados, Pays d'Auge</b>	<b>7,50</b>
<b>Grappa, Nonino Vendemmia (white)</b>	<b>6,75</b>
<b>Orujo de Galicia, Valminor</b>	<b>6,75</b>

### Whisky

<b>Tullamore dew Irish blend</b>	<b>5,00</b>
<b>Famous grouse Scotch blend</b>	<b>5,75</b>
<b>Makers mark straight bourbon</b>	<b>5,75</b>
<b>Talisker 10 years, single malt</b>	<b>7,50</b>
<b>Cragganmore 12 years, speyside single malt</b>	<b>8,00</b>
<b>Oban 14 years, single malt</b>	<b>8,50</b>
<b>Lagavulin 16 years, Islay single malt</b>	<b>9,00</b>