

# *The Menu*









# Beers on Draught



## STELLA ARTOIS

40 / 50

### REFRESHING AND PLEASANTLY MALTY

Clear and golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity and was introduced year-round

ALC/VOL 5.2%



## HOEGAARDEN

40 / 50

### GENTLE LEMON AND SMOOTH WHEAT

Pale and hazy yellow / Spicy coriander and a hint of Curaçao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process

ALC/VOL 4.9%



## LEFFE BLONDE

45 / 55

### GOURMET BEER WITH LIGHT COLORED MALT

Deep golden / A pale Belgian ale / Leffe Blond is full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant

ALC/VOL 6.6%



## LEFFE BRUNE

45 / 55

### BEER WITH DARK COLORED MALT

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits / Leffe Brune is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant

ALC/VOL 6.5%



## HOEGAARDEN ROSÉ

45 / 55

### WHEAT BEER AND FRUITY ZEST OF RASPBERRIES

Ruby red / Naturally sweet with a rich fruity aroma with subtle hints of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, inspiring their signature hexagon-shaped glass

ALC/VOL 3%

## MAGNERS CIDER

40 / 50

ALC/VOL 4.5%



# Bottled Beers



## KASTEELBIER BRUIN

70

### ABBEY QUADRUPEL DARK ALE

Dark brown / Touches of chocolate, banana, liquorice and raisins / Thanks to it's full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats

ALC/VOL 11%



## KASTEELBIER TRIPEL

70

### ABBEY TRIPLE GOLDEN ALE

Clear golden / Sweet, very mild bitter with a good measure of fruitiness and very floral / Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana

ALC/VOL 11%



## DUVEL

65

### TRIPLE GOLDEN ALE

Blond / Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish / To commemorate the end of the First World War, Duvel was initially dubbed "Victory Ale"

ALC/VOL 8.5%



## MAREDSOUS BLOND

65

### ABBEY PALE ALE

A deep golden hue with a sparkling nose, complex flavors and a touch of bitterness / Moortgat began brewing its Maredsous line of abbey beers under the license from the monks of Maredsous Abbey

ALC/VOL 6%



## PAUWEL KWAK

70

### TRIPLE AMBER ALE

Clear amber / Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness / The Kwak glass was designed to be used by the coachmen who were not allowed to enter the bar

ALC/VOL 8.4%



## TRIPLE KARMELIET

70

### TRIPLE GOLDEN ALE

Golden / A complex flavor of crispy wheat, creamy oat and a spicy lemony dryness / Karmeliet refers to the Carmelite monks who created the recipe in the 17<sup>th</sup> century

ALC/VOL 8.4%



## FRÜLI

65

### WITBIER WHEAT ALE

Red / A delicious and refreshing taste that has been compared by Time Out magazine as 'a smoothie with bite' / Won the gold medal at the International Beer Competition in 2004 / In 2009, Fröli was announced as the "World's Best Fruit Beer"

ALC/VOL 4.1%



# Bottled Beers



## **FLORIS FRAMBOISE** **BELGIAN STYLE FRUIT ALE**

**65**

Pink / A blend of sweet and tart raspberry flavors, with sweetness dominating / In 2005, the brewery celebrated its 350<sup>th</sup> anniversary  
ALC/VOL 3.6%



## **BARBAR** **BELGIAN STRONG PALE ALE**

**55**

Hazy amber / After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices / The beer is brewed with extremely pure well water / The company wants to remain true to the ingredients and methods which have been used for centuries  
ALC/VOL 8%



## **CHIMAY ROUGE** **TRAPPIST BROWN ALE**

**70**

Copper hue / A round and full flavor with a refreshing taste given by the light bitter touch / Chimay Red exists in a 75cl format called "Premiere" because it was the first of the series  
ALC/VOL 7%



## **CHIMAY BLEUE** **TRAPPIST TRIPLE DARK ALE**

**65**

Dark brown unfiltered / Powerful and complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age  
ALC/VOL 9%



## **DELIRIUM TREMENS** **BELGIAN STRONG ALE**

**80**

Pale blond / A strong presence of alcohol, very spicy and slightly bitter / The self mocking name "Delirium Tremens" was initially deemed unacceptable for the US  
ALC/VOL 8.5%



## **LA CHOUFFE** **TRIPLE GOLDEN ALE**

**65**

Unfiltered blond / Pleasantly fruity, spiced with coriander and a light hoppiness / The Chouffe logo is Albert, the bearded gnome who wears a red hood  
ALC/VOL 8%



## **HOPUS** **BELGIAN STRONG ALE**

**55**

Hazy golden / Unique scent and bitterness owing to the different hop varieties used / Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or served on the side in a small glass  
ALC/VOL 8.3%



## **FLORIS PASSION FRUIT** **BELGIAN STYLE FRUIT ALE**

**65**

A yellow-orange hue / Sweet, sour, light-bodied lager beer with bubbles, with an aftertaste of great sourness that delivers the fully ripe essence of passion fruit / The sourness provides the perfect balance to the sweet refreshing flavour of the passion fruit  
ALC/VOL 3.6%



# Classic Cocktails

<b>OLD FASHIONED</b>	70
Bourbon, brown sugar, orange bitters and old time bitters	
<b>MOJITO</b>	70
Lime, mint, brown sugar and rum	
<b>MARGARITA</b>	80
Lime, sugar syrup, tequila and triple sec	
<b>ESPRESSO MARTINI</b>	60
Fresh ristretto, Kahlua and espresso vodka	
<b>COSMOPOLITAN</b>	70
Cranberry juice, lime, vodka and triple sec	
<b>APPLE MARTINI</b>	60
Lemon, green apple juice and green apple vodka	
<b>MAI TAI</b>	60
Pineapple juice, lime, triple sec, white rum and dark rum	
<b>LONG ISLAND ICED TEA</b>	90
Vodka, gin, rum, tequila, triple sec, lemon and coke	

# Mocktails

<b>BERRY MASH</b>	45
Blueberries, strawberries, raspberries, lemon juice, Ocean Spray cranberry juice and sugar syrup	
<b>SIMPLE MARY</b>	45
Tomato juice, lemon juice, salt, pepper, tabasco, Worcestershire, celery and olives	
<b>COCONUT KISS</b>	45
Pineapple juice, almonds, coconut and cherry syrup	
<b>VIRGIN MOJITOS</b>	45
Simple / Peach / Strawberry / Passion Fruit	
<b>VIRGIN STRAWBERRY DAIQURI</b>	45
Strawberry, lemon juice and simple syrup	
<b>MINT LEMONADE</b>	45
Mint, lemon juice, simple syrup and sprite	
<b>HOMEMADE ICE TEAS</b>	45
Original / Lemon / Strawberry / Peach	



# Signature Cocktails

## TIME TO TRAVEL

80

Hendrick's gin, elderflower liqueur, lime juice, Goldberg Mediterranean Tonic, basil and grapefruit

## HONEY I AM HOME

65

Angostura rum 7 years old, Cointreau, honey syrup, lemon juice and Angostura bitter

## COQUETTE

85

Hennessy VS, chilled homemade green tea, lemon juice, sugar syrup and raspberries

## BITTERSWEET SYMPHONY

65

Campari, elderflower liqueur, lemon juice, sugar syrup, Angostura orange bitters and egg white

# Beer Cocktails

## NEGRONI SPRITZ

65

Tanqueray gin, Campari, Martini Rubino vermouth, Angostura orange bitters and Hoegaarden

## SPIKED AND SPICED

60

Bulleit bourbon, Aperol, home made ginger syrup and Leffe Brune

## WHITE FLORAL

65

Absolut Blue vodka, Italicus, elderflower liqueur, lemon juice and Hoegaarden

OUR COCKTAILS ARE DEVELOPED BY BELGIAN COCKTAIL MASTERS FROM SHAKE AND SERVE. SINCE 2005 THEY ARE SPECIALISED IN CREATING DELICIOUS COCKTAILS FOR CONCEPTS ALL AROUND THE WORLD. DISCOVER THE VERSATILITY OF SHAKE AND SERVE COCKTAILS AND ENJOY!





# Drinks

## RED WINE

VISTAÑA, SANTA CAROLINA MERLOT Chile	55 / 225
ARGENTO SHIRAZ Argentina	55 / 225
WOODBIDGE ROBERT MONDAVI CABERNET USA	70 / 295
IQUEC, ENRIQUE FOSTER MALBEC Argentina	300
RIOJA CRIANZA NAVAJAS TEMPRANILLO Spain	320
MONTEPUCIANO D'ABRUZZO, ABRUZZI Italy	380

## WHITE WINE

VISTAÑA, SANTA CAROLINA SAUVIGNON BLANC Chile	55 / 250
ARGENTO PINOT GRIGIO ARGENTINA	55 / 250
FOLONARI SOAVE DOC Italy	55 / 250
RIOJA VEGA BLANCO Spain	350
LAMBERTI SANTEPIETRE PINOT GRIGIO Italy	350
MOSCATO VOGA Italy	400

## CHAMPAGNE & SPARKLING.

PROSECCO CONTE FOSCO BRUT NV	60 / 300
PROSECCO VALDO EDIZIONE ORO NV	400
TATTINGER BRUT RESERVE NV	900
MOET ET CHANDON BRUT NV	900
LAURENT-PERRIER LA CUVÉE BRUT NV	1200
DOM PERIGNON	3800

## ROSE WINE

VISTAÑA, SANTA CAROLINA Chile	45 / 225
ITALIA VINI, PINOT GRIGIO Italy	300
BANROCK STATION ROSE Australia	320

**SIP.  
SHARE.  
SAVOR.**



# Drinks

## GIN TONIC

**CITRUS** 65  
Tanqueray No. Ten served with Double Dutch Premium Tonic, exceptionally and uniquely distilled with fresh citrus  
(Choice of Indian cucumber and watermelon or Skinny)  
Garnish - grapefruit and rosemary

**HERBAL** 70  
Gin Mare served with Double Dutch Premium Tonic, an herbaceous taste of the Mediterranean  
(Choice of Indian cucumber and watermelon or Skinny)  
Garnish - thyme and rosemary

**FLORAL** 65  
Hendrick's gin served with Double Dutch Premium Tonic, delightfully infused with cucumber  
(Choice of Indian cucumber and watermelon or Skinny)  
Garnish - cucumber

**JUNIPER** 65  
Gordon's Premium PINK served with Double Dutch Premium Tonic, juniper takes a slight step back to make way for refreshing notes of strawberry and raspberry  
(Choice of Indian cucumber and watermelon or Skinny)  
Garnish - strawberry

**SPICED** 65  
Spiced Gin served with Double Dutch Premium Tonic, strongly spiced with a warmth of black pepper and cubebs  
(Choice of Indian cucumber and watermelon or Skinny)  
Garnish - orange and cloves

## SHOOTERS

**BABY GUINNESS** 50  
Kahlua and Baileys

**SPRINGBOK** 50  
Crème de Menthe and Baileys

**B52** 50  
Kahlua, Baileys and Grand Marnier

## SOFTS

**STILL WATER S/L** 15 / 25

**SPARKLING WATER** 25 / 35

**COKE - DIET COKE - SPRITE - FANTA ORANGE - GINGER ALE** 25

**FRESH JUICES** 35

**CHILLED JUICES** 30

**RED BULL** 40

**TEA / COFFEE** 30



# Spirits

## RUM

ZACAPA XO	100
ZACAPA NO. 23	70
CAPTAIN MORGAN SPICED	55
BACARDI	46
BACARDI OAKHEART	65
BACARDI CARTA BLANCA	55
BACARDI CARTA ORO	65
HAVANA CLUB 3 YEARS	65
HAVANA CLUB 7 YEARS	70
OAKHEART SPICED	65
LAMB'S NAVY	70
MATUSALEM PLATINO	75
GOSLING'S OLD	175

## PREMIUM WHISKEY

MACALLAN 18 YEARS	320
MACALLAN 12 YEARS	110
GLENFIDDICH 18 YEARS	120
GLENFIDDICH 15 YEARS	115
GLENFIDDICH 12 YEARS	70
GLENLIVET 12 YEARS	80
GLENMORANGIE	85
BULLEIT BOURBON	80
WOODFORD RESERVE	80
MAKER'S MARK	70
CANADIAN CLUB 1858	70
JOHNNIE WALKER BLUE LABEL	180
JOHNNIE WALKER GOLD LABEL RESERVE	120
JOHNNIE WALKER PLATINUM LABEL	105
JOHNNIE WALKER DOUBLE BLACK	90
JOHNNIE WALKER BLACK LABEL	70
CHIVAS REGAL 21 YEARS	125
CHIVAS REGAL 18 YEARS	120
CHIVAS REGAL 12 YEARS	70

## VODKA

BELVEDERE	65
GREY GOOSE	70
CÎROC	65
BELUGA	60
SKYY	60
ABSOLUT KURANT	60



# Spirits

## APERITIF AND DIGESTIF

MARTINI EXTRA DRY	55
MARTINI BIANCO ROSSO	55
MARTINI BIANCO	55
MARTINI RISERVA SPECIALE RUBINO	60
JÄGERMEISTER	55
FRANGELICO	55
GRAND MARNIER	55
FERNET BRANCA	55
ITALICUS	65
CINZANO BIANCO	55

## GIN

TANQUERAY NO. 10	65
TANQUERAY	55
BOMBAY SAPPHIRE	60
NO.3 LONDON DRY	90
GREENALL'S LONDON DRY	65
BOTANIST ISLAY DRY	70
GORDON'S PINK	55
HAYMAN'S OLD TOM	60
BITTER TRUTH PINK	60
GIN MARE	65
MONKEY 47 DRY	90
HENDRICK'S	65
ROKU	55

## TEQUILAS

PATRÓN SILVER	100
PATRÓN AÑEJO	100
PATRÓN REPOSADO	100
DON JULIO BLANCO	100
DON JULIO REPOSADO	100
DON JULIO AÑEJO	100
DON JULIO 1942	280

## COGNAC

HENNESSY VS	75
HENNESSY VSOP	100
HENNESSY X.O	180
RÉMY MARTIN VS	75
RÉMY MARTIN VSOP	95
RÉMY MARTIN XO	140
CHABOT VSOP	180



# Hoppetizers

<b>BELGIAN FRIES (V)</b>	<b>50</b>
Served with a selection of dips - Belgian mayonnaise, sauce andalouse, joppiesaus and tartare sauce	
<b>CRISPY CALAMARI (D)</b>	<b>70</b>
Served with lemon and chunky tartare sauce	
<b>BBQ CHICKEN WINGS (D)(N) HALF DOZEN / FULL DOZEN</b>	<b>65/120</b>
Crispy chicken wings tossed in homemade BBQ sauce	
<b>CHEESE CROQUETTES (D)</b>	<b>60</b>
Belgian Abbey cheese croquettes with grain mustard mayo dip	
<b>CHICKEN SLIDER (D)</b>	<b>75</b>
With crumbed chicken, Boston lettuce and slaw	
<b>BOULETTES LIÉGEOISE (A)</b>	<b>70</b>
Veal meatballs braised with onions, Leffe Brune, sirop de Liège, grapes, pickled yellow mustard, potatoes and onion crumbles	
<b>GARLIC BREAD (D)</b>	<b>50</b>
Soft baguette with garlic, herbs and a signature cheese dip	
<b>FRITES SPECIAAL (A)</b>	<b>75</b>
Belgian fries topped with pulled beef stew, mayonnaise, onions, sweet mustard and pickled mustard seeds	
<b>BIERPLANKJE (D)(N)</b>	<b>105</b>
A selection of charcuterie and artisan cheese with condiments	

# Tartines



<b>TARTE FLAMBEE "FLAMMKUCHEN" (D)</b>	<b>65</b>
Freshly baked Alsace style flatbread topped with cheese spread, onions and veal bacon	
<b>CROQUE MONTAGNARDE (D)</b>	<b>70</b>
Toasted sourdough rye topped with sauce mornay, sauteed potatoes, veal ham, pickles and caramelized cheese	
<b>'FLAMKUCHE FUMÉ' (D)</b>	<b>85</b>
Alsatian-style freshly baked flatbread, generously adorned with premium smoked salmon on a velvety blend of crème fraîche with chives	
<b>GRILLED VEGETABLE FLAT BREAD (D)(V)</b>	<b>70</b>
With olive tapenade, chunky tomato relish and aged Gruyère	



# Starters

<b>CLASSIC ONION SOUP (A)(D)</b>	<b>65</b>
Slow cooked onions and beef bouillon with Emmental and Gruyère cheese croutons	
<b>DIBBA OYSTERS (D) HALF DOZEN / FULL DOZEN</b>	<b>90/180</b>
Shucked to order with lemon and mignonette	
<b>TIGER PRAWNS IN GARLIC BUTTER (A)(D)</b>	<b>110</b>
Pan seared with white wine, garlic, butter and herbs served with sourdough toast	
<b>ESCARGOTS (D)</b>	<b>75</b>
Half dozen burgundy snails baked in the oven with snail butter and toasted baguettes	
<b>TUNA NIÇOISE</b>	<b>80</b>
Spanish confit tuna with green beans, fingerling potatoes, datterino tomatoes, shallots, baby gem lettuce and citrus dressing	
<b>SALADE DU JARDIN (V)</b>	<b>65</b>
A vegan salad of kale, baby gem, shaved cauliflower, barley and veggies with balsamic and raspberry dressing	
<b>CAESAR SALAD "BRUXELLES" (D)</b>	<b>65</b>
Young romaine, Boston lettuce, Brussel sprout crisps and shavings with croutons and shaved Belgian cheese	
<b>ENDIVE SALAD (D)</b>	<b>70</b>
Yellow and red endive, baby gem, caramelized walnuts, aged stilton cheese, Gala and Granny Smith apples	
<b>CRISPY BAKED BRIE (D)</b>	<b>80</b>
Filo wrapped Brie cheese with berry compote and candied walnuts served with honey mustard dip	
<b>SMOKED SALMON (D)</b>	<b>90</b>
Norwegian premium smoked salmon with crème fraîche and capers on grilled sourdough	

**SIP.  
SHARE.  
SAVOR.**





# Moules Frites

All Mussels Pots traditionally have 1 KG and are served with Belgian fries and Mayonnaise

<b>MOULES MARINIÈRES (A)(D)</b>	<b>165</b>
Classic steamed mussels with onions and celery	
<b>MOULES GARLIC CREAM (A)(D)</b>	<b>175</b>
Classic steamed mussels with garlic cream	
<b>MOULES WHITE WINE AND CREAM (A)(D)</b>	<b>175</b>
Moules marinières topped with white wine and cream sauce	
<b>MOULES THAI CURRY (D)</b>	<b>175</b>
Moules marinières cooked with a signature Thai curry topped with coriander and spring onions	



# Steak Frites

Our selection of steaks is served with barbeque braised shallots (A), grilled tomatoes, maître d'hôtel butter (A) and fries

<b>FLANK STEAK</b> Black Angus US choice 450 grams	<b>185</b>
<b>GRILLED LAMB CHOPS</b> Australian premium lamb chops 310 grams	<b>185</b>
<b>ENTRECOTE</b> Black Angus US choice 320 grams	<b>205</b>
<b>FILET MIGNON</b> Black Angus US choice 200 grams	<b>205</b>
<b>T-BONE STEAK</b> Black Angus US Choice 500 grams	<b>285</b>

## Sides

<b>MASHED POTATOES (D)(V)</b> Silky agria potatoes with farmer's butter and milk	<b>25</b>
<b>SAUTEED VEGETABLES (D)(V)</b> Asparagus, green beans, broccolis and Brussels sprouts with confit onions	<b>25</b>
<b>HOUSE SALAD (V)</b> Mixed lettuce with house dressing	<b>25</b>
<b>CASSOULET (D)</b> Buttery "soul food" bean stew	<b>25</b>
<b>GERMAN POTATO SALAD (D)</b> Fingerling potatoes with mustard mayo and gherkins	<b>25</b>

## Sauces

<b>PEPPER SAUCE, RED WINE SAUCE (A)</b>	<b>10</b>
<b>CREAM OF MUSHROOM SAUCE</b>	<b>10</b>
<b>BLUE CHEESE SAUCE</b>	<b>10</b>
<b>BEARNAISE SAUCE</b>	<b>10</b>



# Main Course "Sea"

<b>GRILLED SALMON (D)</b>	<b>125</b>
With bean cassoulet ragout, tomatoes, olives, capers and stewed potatoes	
<b>GRILLED SEABASS (A)(D)</b>	<b>130</b>
Fingerling potatoes, broccolis, shallots and braised fennel with croutons, capers, herbs, white wine and butter	
<b>FISH AND FRITES (A)(D)</b>	<b>110</b>
Hoegaarden battered crispy fried hoki fillet, fries and chunky tartare sauce	
<b>BOUILLABAISSE (A)(D)</b>	<b>140</b>
Seafood stew of scallops, shrimps, mussels and seabass served with saffron rouille and sourdough baguette with saffron and white wine served with rouille and baguettes	
<b>SEAFOOD LINGUINE (A)(D)</b>	<b>120</b>
Linguine pasta with scallops, prawns and mussels sauteed with garlic, cherry tomatoes, white wine and bisque	
<b>WATERZOOI "VOL-AU-VENT" (A)(D)</b>	<b>135</b>
Combining the richness of flaky vol-au-vent with the delicate flavors of pan seared mussels, tiger prawns, scallops and seabass in white wine butter sauce with Dijon mustard and Gruyère cheese	

# Main Course "Land"

<b>VOL-AU-VENT (D)</b>	<b>110</b>
Creamy chicken fricassee, wild mushrooms and veal meatballs in a puff pastry served with fries	
<b>CHICKEN SCHNITZEL (D)</b>	<b>130</b>
Breaded and pan-fried tenderized chicken breasts, lemons, mushroom sauce and fries Make it a cordon bleu with veal ham and gratinated cheese (D) <b>150</b>	
<b>CLASSIC BURGER (D)</b>	<b>110</b>
Home-made fresh wagyu patties, Belgian cheese, French mustard, pickles, lettuces, white onions, tomatoes and mayo	
<b>GRILLED CAULIFLOWER STEAK (V)</b>	<b>95</b>
Served with sauteed fingerling potatoes, chicorée and sauce vierge	
<b>STEAK TARTARE (D)</b>	<b>150</b>
Hand cut beef tossed with dijonnaise and pickles served with fries	
<b>CARBONNADE FLAMMANDE (A)(D)</b>	<b>120</b>
Braised beef chuck slow cooked with Leffe Brune, onions, herbs, mustard and syrup de Liège served with fries	
<b>SAUSAGE AND MASH (D)</b>	<b>115</b>
Grilled gourmet beef sausages on mash with onion gravy	



# Main Course “Land”

<b>FOREST MUSHROOM BOURGUIGNON (D)(V)</b> With pearl onions, tarragon and olive oil mashed potatoes	<b>80</b>
<b>HANDMADE POTATO GNOCCHI (D)(V)</b> With artichokes, stewed peppers, aubergines and fresh mozzarella in Roma tomato ragout	<b>75</b>
<b>POUSSIN GRILLÉ (D)</b> Grilled corn-fed baby chicken with root vegetables and oyster mushrooms in cream sauce	<b>135</b>

# Desserts

<b>BRUSSELS WAFFLES (D)</b> With icing sugar Vanilla ice cream and whipped cream Strawberries and ice cream Banana and chocolate sauce	<b>50</b>
<b>PROFITEROLES (D)</b> Vanilla crème diplomat with belgian chocolate sauce	<b>45</b>
<b>MOELLEUX (D)</b> Warm Belgian chocolate cake with vanilla bean gelato	<b>50</b>
<b>VANILLA CHEESECAKE (D)</b> Vanilla cheesecake with red berry compote	<b>45</b>
<b>SORBET AND ICE CREAM (D) (PER SCOOP)</b> Chocolate, vanilla, passion fruit or raspberry	<b>20</b>