

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

ABBEY QUADRUPLE DARK ALE

70

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

ALC/VOL 11%



KASTEELBIER TRIPLE

ABBEY TRIPLE GOLDEN ALE

70

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

TRIPLE GOLDEN ALE

65

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

ABBEY PALE ALE

65

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

TRIPLE AMBER ALE

70

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

TRIPLE GOLDEN ALE

70

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 17th century

ALC/VOL 8.4%



FRÜLI

WITBIER WHEAT ALE

65

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, Früli 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 350th 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

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

Mocktails

| | |
|--|-----------|
| BERRY MASH | 45 |
| Blueberries, strawberries, raspberries, lemon juice, Ocean Spray cranberry juice and sugar syrup | |
| SIMPLE MARY | 45 |
| Tomato juice, lemon juice, salt, pepper, tabasco, Worcestershire, celery and olives | |
| COCONUT KISS | 45 |
| Pineapple juice, almonds, coconut and cherry syrup | |
| VIRGIN MOJITOS | 45 |
| Simple / Peach / Strawberry / Passion Fruit | |
| VIRGIN STRAWBERRY DAIQUIRI | 45 |
| Strawberry, lemon juice and simple syrup | |
| MINT LEMONADE | 45 |
| Mint, lemon juice, simple syrup and sprite | |
| HOMEMADE ICE TEAS | 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 |
| WOODBRIDGE ROBERT MONDAVI CABERNET USA | 70 / 295 |
| IQUEC, ENRIQUE FOSTER MALBEC Argentina | 300 |
| RIOJA CRIANZA NAVAJAS TEMPRANILLO Spain | 320 |
| MONTEPUCIANO D'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 CUVEE 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

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

65

HERBAL

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

70

FLORAL

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

65

JUNIPER

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

65

SPICED

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

65

SHOOTERS

BABY GUINNESS

Kahlua and Baileys

50

SPRINGBOK

Crème de Menthe and Baileys

50

B52

Kahlua, Baileys and Grand Marnier

50

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 |

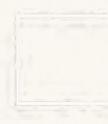
COGNAC

| | |
|------------------|-----|
| 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

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

Tartines



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

Starters

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

**SIP.
SHARE.
SAVOR.**



MUSSELS

Moules Frites

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

MOULES MARINIÈRES (A)(D)

165

Classic steamed mussels with onions and celery

MOULES GARLIC CREAM (A)(D)

175

Classic steamed mussels with garlic cream

MOULES WHITE WINE AND CREAM (A)(D)

175

Moules marinières topped with white wine and cream sauce

MOULES THAI CURRY (D)

175

Moules marinières cooked with a signature Thai curry topped with coriander and spring onions

Steak Frites

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

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

Sides

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

Sauces

| | |
|---|-----------|
| PEPPER SAUCE, RED WINE SAUCE (A) | 10 |
| CREAM OF MUSHROOM SAUCE | 10 |
| BLUE CHEESE SAUCE | 10 |
| BEARNAISE SAUCE | 10 |

Main Course "Sea"

GRILLED SALMON (D) 125

With bean cassoulet ragout, tomatoes, olives, capers and stewed potatoes

GRILLED SEABASS (A)(D) 130

Fingerling potatoes, broccolis, shallots and braised fennel with croutons, capers, herbs, white wine and butter

FISH AND FRITES (A)(D) 110

Hoegaarden battered crispy fried hoki fillet, fries and chunky tartare sauce

BOUILLABAISSE (A)(D) 140

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

SEAFOOD LINGUINE (A)(D) 120

Linguine pasta with scallops, prawns and mussels sauteed with garlic, cherry tomatoes, white wine and bisque

WATERZOOI "VOL-AU-VENT" (A)(D) 135

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"

VOL-AU-VENT (D) 110

Creamy chicken fricassee, wild mushrooms and veal meatballs in a puff pastry served with fries

CHICKEN SCHNITZEL (D) 130

Breaded and pan-fried tenderized chicken breasts, lemons, mushroom sauce and fries
Make it a cordon bleu with veal ham and gratinated cheese (D)

150

CLASSIC BURGER (D) 110

Home-made fresh wagyu patties, Belgian cheese, French mustard, pickles, lettuces, white onions, tomatoes and mayo

GRILLED CAULIFLOWER STEAK (V) 95

Served with sauteed fingerling potatoes, chicorée and sauce vierge

STEAK TARTARE (D) 150

Hand cut beef tossed with dijonaise and pickles served with fries

CARBONNADE FLAMMANDE (A)(D) 120

Braised beef chuck slow cooked with Leffe Brune, onions, herbs, mustard and syrup de Liège served with fries

SAUSAGE AND MASH (D) 115

Grilled gourmet beef sausages on mash with onion gravy

Main Course “Land”

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

Desserts

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