

CATOOTJE AAN DE MARKT

DESSERTS



- **Home made pies of Narissa and Robby**, scoop of 'Weipoorts' ice cream Vega(n) € 9,-
- **Piña Colada**, caramelised pineapple, baba au rum, coconut foam € 10,-
- **Poached plums**, caramel-sea salt sauce, chocolate ginger cookie, pear ice cream Vegan € 10,-
- **Cheese platter from Fromagerie Bon**, maple syrup, pâtes de fruits € 11,-

DIGESTIVES



- **Graham's Port Six Grapes Reserve** € 7,-
Graham's Six Grapes Reserve Port has a firm body and a rich taste of ripe plum and black cherries. Delicious with chocolate desserts and cheese platters!
- **Pedro Ximinèz sherry wine** € 6,-
Pedro Xinenez smells and tastes of cocoa, chocolate, raisins and roasted coffee. Tastes great with chocolate desserts. Also delicious with various spicy cheeses.
- **Ratafia de Champagne** € 6,50
Ratafia is made with the same grapes as champagne. It is a softly sweet wine without bubbles that is perfect to drink with cheese platters.
- **Maydie 2016 tannat vintage, vin de liquer rouge doux, MC Château D'aydie** € 7,-
Unique sweet red wine based on 100% Tannat grape, which is very rare. Red and black fruits, subtle and full-flavoured.
- **Dessert wine Riesling Beerenauslese, Eimermann** € 8,50 /
€ 29,-
A special, sweet and syrupy dessert wine carried by different flavors such as honey, mango and passion fruit. A taste experience for sweet tooths.
- **Limoncello** € 5,-
A refreshing and ice-cold lemon liqueur to perfectly end a dinner.