

# DESSERT

17:00-22:00

✓ <b>Chocolate mousse</b>	8
Orange glaze, hazelnuts Wine: Tauromaquia Pedro Ximenez	
✓ <b>Tartalette</b>	8
Vanilla curd, poached rhubarb Wine: Megyer, Harslevelu Late harvest	
✓ <b>Mango basque cheesecake</b>	8
Berry compote Wine: Megyer, Harslevelu Late harvest	
✓ <b>Affogato</b>	6
Espresso, vanilla ice cream	

For vegan options please consult our team

## FOR THE KIDS

✓ <b>Little pasta</b>	11
Butter & parmesan	
<b>Little chicken</b>	13
Side salad, french fries	
✓ <b>Little pancakes</b>	11
Maple syrup	

# DIGESTIVES

<b>Cognac Ferrand 10</b>	12
<b>Quaglia Grappa</b>	6
<b>Quaglia Sambuca</b>	6
<b>Quaglia Amaretto</b>	6
<b>Bello Limoncello</b>	6
<b>Liquor 43</b>	5
<b>Baileys</b>	6
<b>Amaro Averna</b>	6

# WHISKY

<b>Jameson</b>	5
<b>Two Stacks</b>	9
<b>Talisker Storm</b>	12
<b>Laphroaig 10</b>	12
<b>Toki</b>	9

# SWEET WINES

Glass

<b>Megyer, Harslevelu Late harvest</b>	7
Harslevelu · Tokaj, Hungary Honey - floral - exotic fruit	
<b>Quinta do Estanho Tawny</b>	7
Touriga Nacional, Tinta Barroca, Tinta Roriz · Portugal Syrupy - dried fruits - nutty	
<b>Tauromaquia Pedro Ximenez</b>	9.5
Pedro Ximenez · Andalusia, Spain Cherry - dried fruits - nutty	

*Vessel Amsterdam*