

LES DESSERTS – NAGERECHTEN

DAME BLANCHE 8.

The one and only Dame Blanche: Vanilla ice cream with warm Belgian chocolate sauce & freshly whipped cream

TRIO DE MOUSSES AU CHOCOLAT – TRIO VAN CHOCOLADEMOUSSE 9.

A trio of Belgian dark, white and milk chocolate mousses

MOUSSE AU CHOCOLAT FONDANT – PURE CHOCOLADEMOUSSE 9.

Dark Belgian chocolate mousse served in a chocolate cup

MOELLEUX AU CHOCOLAT – WARM CHOCOLADETAARTJE 10.

Warm chocolate tart served with homemade pistachio ice cream

CRÈME BRÛLÉE 9.

Classic crème brûlée

GRATIN DE FRUITS ROUGES – RODE VRUCHTEN GRATIN 9.

Fresh mixed berries with a Hoegaarden sabayon

TARTELETTE AU CITRON – CITROENTAARTJE 9.

Lemon tart with almond flour crust, served with kriek beer sorbet

TARTELETTE AUX POMMES – APPELTAARTJE 9.

Homemade apple tartlet with caramel sauce, served with vanilla ice cream and candied almonds

TRIO DE SORBETS – ASSORTIMENT VAN SORBETS 9.

A sampling of three handmade sorbets

GAUFRE AUX FRAISES – WAFEL MET AARDBEIEN 11.

Homemade waffle with fresh strawberries and whipped cream

GAUFRE DAME BLANCHE – WAFEL DAME BLANCHE 12.

Homemade waffle with vanilla ice cream, warm Belgian chocolate sauce and whipped cream