



WELCOME TO 'DE WATERMOLEN VAN OPWETTEN'!

WE ARE DELIGHTED TO WELCOME YOU AS OUR GUEST TODAY! YOU CURRENTLY FIND YOURSELF ON AN ISLAND SURROUNDED BY THE 'KLEINE DOMMEL' RIVER. THIS RIVER BEGINS AT THE MERGE OF THE 'STERKSELSE AA' AND 'THE GROOTE AA' AT HEEZE CASTLE, AND FROM THERE IT FLOWS INTO THE 'BIG' DOMMEL ONE KM FURTHER AWAY IN THE 'ECKARTSE WOODS'. IN THE BASIN OF THIS RIVER, THREE WATERMILLS SURVIVED THE RAVAGES OF TIME. THESE ARE THE WEVERIJMOLEN IN GELDROP, THE COLLSE WATERMOLEN IN EINDHOVEN AND OF COURSE YOUR CURRENT LOCATION: DE WATERMOLEN VAN OPWETTEN!

EVER SINCE THE 8TH CENTURY THE RIVER DOMMEL HAS BEEN USED TO PROVIDE THESE WATERMILLS WITH WATER POWER. DE WATERMOLEN VAN OPWETTEN DATES BACK TO 1764 AND HAS BEEN FULLY RENOVATED FROM 1998. BESIDES THE WATERMILL, THE COMPLEX ALSO CONSISTS OF THE 'OLIEMOLEN', 'KLOTHUYS' AND THE 'DROOGSCHUUR' (DRY SHED). WE USE THE OLIEMOLEN AS AN EVENT LOCATION FOR UP TO 125 PEOPLE. THE OLIEMOLEN IS ALSO AN OFFICIAL WEDDING VENUE.

OUR KLOTHUYS IS USED AS A SHOP. WE SELL ALL KINDS OF DIFFERENT DELICIOUS ITEMS 'TO GO' AND UNIQUE PRESENTS FOR YOURSELF OR YOUR LOVED ONES. ON THE GROUND FLOOR OF OUR FORMER DRY SHED YOU CAN FIND OUR RESTAURANT. THE FIRST FLOOR IS USED AS A SEPARATE LOCATION, WHICH CAN BE USED FOR MEETINGS OR PRIVATE DINNERS. THE ORIGINAL DRY SHED WAS TORN DOWN IN 1925. IN 2010 IT WAS REBUILT BASED ON AN OLD PHOTOGRAPH MADE IN 1910.

VINCENT VAN GOGH PAINTED THIS WATERMILL IN 1884 WHEN HE LIVED IN NUENEN. A REPLICA OF THIS PAINTING IS HANGING ON THE WALL IN THE CORRIDOR NEAR OUR MAIN ENTRANCE. IN OUR RESTAURANT YOU MAY FIND ANOTHER BEAUTIFUL PAINTING MADE BY VAN GOGH, 'DE AARDAPPELETTERS' FROM 1885.

WE ARE OPEN YEAR-ROUND! EXPERIENCE OUR BEAUTIFUL TERRACE IN THE SUMMER, OR OUR WARM AND INVITING INDOOR ENVIRONMENT DURING THE COLDER MONTHS.

FOR UPDATES AND INFORMATION PLEASE VISIT OUR WEBSITE WWW.DEWATERMOLENVANOPWETTEN.NL OR JUST ASK OUR STAFF!

ENJOY!

TEAM DE WATERMOLEN VAN OPWETTEN

GROUPS OF MORE THAN 8 PERSONS CAN CHOOSE FROM THE TWELVE O'CLOCK SPECIALS OR THE THREE COURSE MENU



COFFEE

COFFEE	3,45
LATTE	4,25
ESPRESSO	3,45
DOUBLE ESPRESSO	5,10
ESPRESSO MACCHIATO	3,80
CAPPUCCINO	4,10
CAPPUCCINO OATMILK	4,25
LATTE MACCHIATO	4,40
CORTADO	3,90
FLAT WHITE	5,75
CHAI LATTE	4
DECAF COFFEE	3,45
DECAF CAPPUCCINO	4,10
DECAF LATTE MACCHIATO	4,25
HOT CHOCOLATE	3,50
WHIPPED CREAM	0,75
FLAVOUR SHOT CARAMEL / CHOCO / HAZELNUT	0,75

COFFEE SERVED WITH SWEETS, CHOICE OF:	9
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS + HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,5

SPECIAL COFFEE	from 8,50
IRISH / SPANISH / ITALIAN / FRENCH	

ANNO 1878

Blanche Dael

MAASTRICHT

TEA

TEA:	
CEYLON / EARL GREY / ROOIBOS / GREEN / DAEL'S DROUM / DAEL'S DELIGHT	2,75
FRESH MINT TEA	3,25
FRESH GINGER TEA	3,25
FRESH MINT & GINGER TEA	3,25
WATERMILL TEA	3,75



PASTRY

APPLE PIE	5,50
CARROT CAKE	6
RED VELVET	6
WHIPPED CREAM	0,75

TABLEWATER

ACQUA PANNA – 0,25L	3
ACQUA PANNA – 0,75L	6,50
SAN PELLEGRINO – 0,25L	3
SAN PELLEGRINO – 0,75L	6,50
CARAFE OF WATER – 1L	2
CARAFE OF WATER – 1L MINT	3

HOMEMADE

LEMON-GINGER LEMONADE - 0,5L	5,50
ICE TEA MANGO	4,25
ICE TEA LEMON	4,25
ICED LATTE	4,25

SODAS

FRITZ-KOLA	3,50
FRITZ-KOLA SUGARFREE	3,50
FRITZ-LIMO LEMON	3,50
FRITZ-LIMO HONEY MELON	3,50
FRITZ-APPLE CHERRY ELDERBERRY	3,50
FRITZ-RHUBARB SPRITZ	3,75
FUZE TEA SPARKLING LEMON	3,25
FUZE TEA GREEN TEA	3,25
ROYAL CLUB TONIC	3
CRODINO BIONDO	5,50
BUNDABERG GINGER BEER 375ML	6

JUICES

FRESH ORANGE JUICE	3,50
APPLE JUICE	3,50
APPLE & STRAWBERRY JUICE	4
TOMATO JUICE	4



DRAFT BEER

GULPENER PILSNER | 0,25L 3,70
5% - SOFT AND FRESH BEER WITH AN AROMATIC HOPS STRUCTURE

GULPENER PILSNER | 0,5L 6,50

WATERMILL BEER 5,75
7.5% - TONES OF FRUIT, HERBS AND HOPS GIVE THIS BEER CHARACTER

GULPENER GERARDUS BLONDE 5,50
6.5% - SPICES AND HOPS GIVE THIS LIGHT AND SWEET BEER ITS RICH AND ROUND FLAVOR

GULPENER GERARDUS DUBBEL 5,50
7% - THIS CONTEMPORARY DARK BEER HAS TASTES OF SOURNESS AND SPICINESS

GULPENER GERARDUS TRIPLE 6
8.5% - POWERFUL, MULTIGRAIN BLONDE BEER WITH HERBS AND SPICES

BEER OF THE MONTH
STARTING FROM 5,50
BEER OF THE SEASON
STARTING FROM 5,50
ALTERNATING BEER
STARTING FROM 5,50

BOTTLED BEERS

GULPENER KORENWOLF WHITE 5,75
5% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS

GULPENER UR-WEIZEN 5,75
5.3% - A SOFT, FRESH BEER WITH CHARACTER. A REAL THIRST-QUENCHER

GULPENER CHATEAU NEUBOURG 6
5.5% - SUPERIOR PILSNER WITH A NOBLE BITTERNESS

LA CHOUFFE 6,95
8% - HAS REFRESHING AND SOFT SPICY FLAVORS. ALSO HINTS OF CITRUS FRUITS

DUVEL 7,25
8.5% - HEAVY BLONDE BEER WITH SLIGHT DRY, FRUITY FLAVORS AND A SOFT BITTER AFTERTASTE

GULPENER WEIZEN 0.3% 4,75
0.3% - FRUITY AND REFRESHING WITH A ROUND SOFT AFTERTASTE

GULPENER IPA 0.3% 4,75
0.3% - FRUITY AND REFRESHING WITH A NICE HOPPY CHARACTER

LIEFMANS FRUITESSE 3.8% 5,25
3.8% - FRESH AND PROFOUND STRAWBERRY, RASPBERRY, CHERRY AND ELDERBERRY FLAVORS

WARSTEINER 0.5% 4
0.5% - A FRESH AND SLIGHTLY MALTY TASTE

0.0% BOTTLED BEERS

GULPENER RADLER 0.0% 4
0.0% - MILD HOPPY TASTE IN COMBINATION WITH REFRESHING LEMON

TEXELS SKUUMKOPPE 0.0% 5,50
0.0% - FULL OF CHARACTER WHEAT BEER WITH HINTS OF CARAMEL AND APRICOT AND A CREAMY LIGHT SWEET AFTERTASTE

GULPENER KORENWOLF WHITE 5,50
0,0% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS



COCKTAILS

JOHNNIE-GINGER	7,50
HUGO	8,50
GIN-TONIC	9,50
ORANCELLO-GINGER BEER	9,50

MOCKTAILS

GIN-TONIC VIRGIN	7
MOJITO VIRGIN	7
GINGER MULE	7
PINK GIN-TONIC	7
SPRITZ	7

SPRITZERS

APEROL SPRITZ	9,50
LIMONCELLO SPRITZ	9,50
ORANCELLO SPRITZ	9,50

HOMEMADE

LIMONCELLO	6
ORANCELLO	6

SNACKS

OLIVES	6
MIXED FRIED SNACKS – 6 PIECES	9
MIXED FRIED SNACKS – 12 PIECES	18
VEGETARIAN EGG ROLLS	7,75
BITTERBALL – 8 PIECES	12,50
VEGAN BITTERBAL - A PIECE	1,50
ALBONDIGAS – 6 PIECES	7,50
MEATBALLS IN A SPICY TOMATO SAUCE	
GOOSE RILLETTE WITH TOAST	10
BREAD WITH DIPS	6
GYOZA	8
ONE PERSON CHEESE PLATTER	15
GRAPES, WALNUTS, SUGAR LOAF AND CRANBERRY COMPOTE	
PROSCIUTTO	12,50
75 GRAMS THINLY SLICED PROSCIUTTO WITH CORNICHONS	
SHARING PLATE 2P	17
PROSCIUTTO, CUBES OF CHEESE, NUTS AND OLIVES	



WINES

SPARKLING

PROSECCO | DI PRAMAGGIORE

AI GALLI | VENETO, ITALY

BRIGHT GOLDEN WITH A HINT OF GREEN,
FRESH START, WELL-RIPENED CITRUS FRUITS, LONG,
FRESH/ELEGANT FINISH

GLAS BOTTLE

6,95 35

WHITE

SAUVIGNON BLANC | TARANI

2022 | CAVE DE RABASTENS | LANGUEDOC, FRANCE

BRIGHT YELLOW COLOR, FRESH NOTES OF CITRUS AND
EXOTIC FRUIT, FULL, VIBRANT FINISH

6 30

PINOT GRIGIO | DELLE VENEZIE

2022 | AI GALLI | VENETO, ITALY

BRIGHT STRAW YELLOW, GOOD BALANCE AND INTENSITY,
REFRESHING, JUICY, PEAR, APPLE

6 30

VERDEJO | BASA BLANCO DE RUEDA

2022 | COMPAÑIA DE VINOS TELMO RODRÍGUEZ |
RUEDA, SPAIN

BRIGHT LIME/PALE YELLOW, FRESH, EXPRESSIVE,
JUICY, DRY AND FRUITY FINISH

7 35

CORTESE | GAVI DI GAVI-ROVERETO 'CÀ ADUA'

2022 | FONTANASSA | PIEMONTE, ITALY

BRIGHT STRAW YELLOW WITH A HINT OF GREEN,
DRY, FRESH FINISH THAT LINGERS WELL

44,50

CHARDONNAY | PAYS D'OC 'LE PRESTIGE'

2021 | LES COLLINES DU BOURDIC | LANGUEDOC,
FRANCE

BRIGHT GOLDEN YELLOW, BUTTERY, APPLE, TOAST,
WOODEN NOTES, ALMOND, AGED FOR 4 MONTHS IN OAK

49,75

SWEET WHITE

RIESLING | SPÄTLESE

2021 | JOHANNES EGBERTS | RHEINHESSEN,
GERMANY

REFINED SWEET WHITE WINE, SWEET AND FRESH,
RICH AROMA OF PEACH, APRICOT, AND A HINT OF HONEY

6 30

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PLEASE ASK OUR SERVICE STAFF FOR MORE INFORMATION ABOUT ALLERGENS



WINES

RED	GLAS	BOTTLE
MERLOT DELLE VENEZIE 2022 AI GALLI VENETO, ITALY RUBY RED WITH PURPLE, JUICY, FRUITS LIKE BLACKBERRIES, CHERRIES, AND RASPBERRIES, FULL-BODIED, ROUND AND DRY	6	30
CABERNET SAUVIGNON DELLE VENEZIE 2022 AI GALLI VENETO, ITALY BRIGHT, GLEAMING RED WITH PURPLE HIGHLIGHTS, NOTES OF FRUIT AND CHERRY, VELVETY SMOOTH FINISH	6	30
SYRAH, MERLOT, NERO D'AVOLA CDC ROSSO 2022 CRISTO DI CAMPOBELLO SICILIË, ITALY BRIGHT, INTENSE PURPLE/RED COLOR, JUICY RED FRUIT, FULL AND ROUND IN FLAVOR		40
RIOJA FINCA LA EMPERATRIZ CRIANZA 2019 TEMPRANILLO, GARNACHA, GRACIANO RIOJA, SPAIN BRIGHT PURPLE-RED COLOR, GOOD START ON THE PALATE, FLAVORFUL, SPICY UNDERTONES FROM MATURATION IN OAK		40
GRENACHE CÔTES CATALANES 'NICOLAS' 2021 LA FAGE VIEILLES VIGNES DE GRENACHE NOIR ROUSSILLON, FRANCE DEEP POMEGRANATE RED COLOR, SMOOTH AND FULL-BODIED, JUICY RIPE FRUIT, VERY ELEGANT WINE		38,50
ROSÉ		
PINOT GRIGIO ROSATO DELLE VENEZIE 2023 AI GALLI VENETO, ITALY BRIGHT, LIGHT ROSÉ, FRESH WITH NOTES OF CITRUS FRUITS AND WILD BERRIES, ELEGANT FINISH	6	30
NON ALCOHOL WINE		
PROSECCO <0,5% 200ML	7,75	
VINO-ZERO CHARDONNAY <0,5%	4	
VINO-ZERO CABERNET SAUVIGNON <0,5%	4	

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LUNCH - 11.00 – 15.00

TWELVE O'CLOCK MEAT	15,50
POMODORI SOUP WITH CREAM, SOURDOUGH BREAD WITH A BEEF CROQUETTE, MUSTARD AND SCRAMBLED EGGS WITH HAM AND CHEESE	
TWELVE O'CLOCK FISH	18
CHOWDER, SOURDOUGH BREAD WITH A HOME MADE SHRIMP CROQUETTE, HERB MAYONNAISE AND SCRAMBLED EGGS WITH SMOKED SALMON	
TWELVE O'CLOCK VEGETARIAN	15
POMODORI SOUP WITH CREAM, SOURDOUGH BREAD WITH A VEGAN CROQUETTE, MUSTARD AND SCRAMBLED EGGS WITH TOMATO AND UNION	
• ALSO AVAILABLE WITH GLUTEN FREE BREAD	+1,50

WARM DISHES

BUFFALO HAMBURGER	19
BRIOCHE, BURGER SAUCE, BACON, TOMATO, ONION RELISH AND FRENCH FRIES WITH MAYONNAISE	
• SUPPLEMENT CHEDDAR CHEESE	+1,5
• SUPPLEMENT SUNNY SIDE UP EGG	+1,5
SPICY CHICKPEA BURGER	18,50
BRIOCHE, YOGHURT GARLIC MIN SAUCE, TOMATO FETA SALAD AND FRENCH FRIES WITH MAYONNAISE	
• VEGAN OPTION: ON A ROSE BUN AND VEGAN MAYONNAISE, WITHOUT FETA	
STEAK	25,50
GRILLED VEGETABLES, GARLIC GRAVY, AND FRENCH FRIES WITH MAYONNAISE	

SALADS

CEASAR SALAD	16,50
LEMON CHICKEN, PARMESAN, CUCUMBER, CROUTONS AND EGG	
CARPACCIO SALAD	16,5
SUNDRIED TOMATO, PARMESAN, SUNFLOWER SEEDS AND TRUFFLE MAYONNAISE	
SERVED WITH SOURDOUGH BREAD AND BUTTER	
GOAT CHEESE SALAD	16,5
LUKEWARM GOAT CHEESE WITH HONNEY, CUCUMBER, TOMATO, UNION RELISH, SUNFLOWERSEEDS, GREEN ASPARAGUS AND BALSAMIC CREME	
SERVED WITH SOURDOUGH BREAD AND BUTTER	

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LUNCH - 11.00 – 15.00

BREAD

CARPACCIO	15,50
SOURDOUGH BREAD, SUNDRIED TOMATO, SUNFLOWER SEEDS, ROCKET SALAD AND TRUFFLE MAYONNAISE	
HUMMUS	13,50
SOURDOUGH BREAD, HOMEMADE HUMMUS, AVOCADO AND EGG	
CLUB SANDWICH	13,50
BRIOCHE, SMOKED CHICKEN, BACON, AN OMELET, LETTUCE, TOMATO, COCKTAILS SAUCE AND POTATO CHIPS	
HOMEMADE SHRIMP CROQUETTES	18
SOURDOUGH BREAD, HERB MAYONNAISE AND A SMALL SALAD	
FRIED EGGS	15,50
SOURDOUGH BREAD WITH THREE EGGS, HAM, CHEESE, LETTUCE, TOMATO AND PICKLED CUCUMBER	
• SUPPLEMENT BACON	+1,50

SIDE DISHES

BREAD WITH DIPS	6
FRENCH FRIES WITH MAYONNAISE	2,75
SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE	4,50

LUNCH DESSERTS

STOERDERIJ-ICE-CREAM: SEVERAL FLAVORS	5,25
CRÈMA CATALANA	8,50
CHEESE PLATTER WITH FIVE DIFFERENT CHEESES	15
GRAPES, WALNUTS, DATE BREAD AND CRANBERRY COMPOTE	

COFFEE SERVED WITH SWEETS, CHOICE OF:	
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS	9
+ HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,5



DINNER – AVAILABLE FROM 17.00

THREE COURSE MENU 38,50

IT IS NOT POSSIBLE TO COMBINE THIS MENU WITH DISHES FROM THE À LA CARTE MENU

STARTERS

CARPACCIO

SUNDRIED TOMATO, SUNFLOWER SEEDS, ROCKET SALAD AND TRUFFLE MAYONNAISE

OR

HOME SMOKED SALMON

RED ONION, CAPERS, CORNICHONS AND HERB MAYONNAISE

OR

VEGETABLE PIE

SHORTCRUST PASTRY, FETA, SPINACH AND PAPRIKA, SERVED WITH A SMALL FRESH SALAD

MAIN COURSES

STEAK

GRILLED VEGETABLES, GARLIC GRAVY, AND FRENCH FRIES WITH MAYONNAISE

OR

FISH STEW

VARIETY OF FISH, SEASONAL VEGETABLES AND OVEN ROASTED POTATOES

OR

PULLED OYSTER MUSHROOM

OYSTER MUSHROOM WITH MISO SAUCE, POINTED CABBAGE, PICKLED RED ONION AND OVEN ROASTED POTATOES

DESSERT

CREMA CATALANA

CREAMY ORANGE AND CINNAMON CUSTARD WITH A CRISPY SUGAR TOPPING

OR

COFFEE SERVED WITH SWEETS, CHOICE OF:

COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS

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DINNER – AVAILABLE FROM 17.00

STARTERS

CARPACCIO	12,5
SUNDRIED TOMATO, SUNFLOWER SEEDS, ROCKET SALAD AND TRUFFLE MAYONNAISE	
TRIO OF PÂTÉ WITH BRIOCHE	12
THREE DIFFERENT TYPES AND CRANBERRY COMPOTE	
FRENCH ONION SOUP	9
SOURDOUGH BREAD AND GRUYÈRE CHEESE	
BAO BUN WITH BEEF	12,50
KOREAN-STYLE BEEF, KIMCHI CUCUMBER SALAD, PICKLED RADISH AND A STEAMED BUN	
SAINT JACQUES SHELL	16,50
GREEN ASPARAGUS AND LEMON BUTTER	
HOMEMADE SHRIMP CROQUETTES (TWO PIECES)	15,5
HERB MAYONNAISE AND FRIED PARSLEY	
VERGETABLE PIE	10
SHORTCRUST PASTRY, FETA, SPINACH AND PAPRIKA, SERVED WITH A SMALL FRESH SALAD	
POTATO PANCAKES	12
SOUR CREME AND UNION RELISH, SERVED WITH A SMALL FRESH SALAD	



DINNER – AVAILABLE FROM 17.00

MAIN COURSES

DUCK BREAST FILLET	28
COUSCOUS SALAD, POINTED CABBAGE, OVEN ROASTED POTATOES AND A SAUS WITH GRAND MARNIER	
FISH STEW	25
VARIETY OF FISH, SEASONAL VEGETABLES AND OVEN ROASTED POTATOES	
STUFFED PORTOBELLO	24
SPINACH, GOUT CHEESE, OVEN ROASTED POTATOES AND A FRESH SALAD	
SALMON FILET	26,50
LINGUINE, MISO BUTTER AND SEASONAL VEGETABLES AND	
PULLED OYSTER MUSHROOM	20
OYSTER MUSHROOM WITH MISO SAUCE, POINTED CABBAGE, PICKLED RED ONION AND OVEN ROASTED POTATOES	
STEAK	25,50
GRILLED VEGETABLES, GARLIC GRAVY, AND FRENCH FRIES WITH MAYONNAISE	
BUFFALO HAMBURGER	19
BRIOCHE, BURGER SAUCE, BACON, TOMATO, ONION RELISH AND FRENCH FRIES WITH MAYONNAISE	
• SUPPLEMENT CHEDDAR CHEESE	+1,5
• SUPPLEMENT SUNNY SIDE UP EGG	+1,5
CHICKPEA BURGER	18,50
BRIOCHE, YOGHURT GARLIC MIN SAUCE, TOMATO FETA SALAD AND FRENCH FRIES WITH MAYONNAISE	
• VEGAN OPTION: ON A ROSE BUN AND VEGAN MAYONNAISE, WITHOUT FETA	

SIDE DISHES

OVEN ROASTED ROSEVAL POTATOES	3,50
FRENCH FRIES WITH MAYONNAISE	2,75
SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE	4,50
GRILLED VEGETABLES	5
GREEN SALAD	4

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DINNER – AVAILABLE FROM 17.00

DESSERTS

LEMON CURD TARTLET MERINGUE, LEMON SORBET	11
DAME BLANCHE VANILLA ICE CREAM, CHOCOLADE SAUCE AND WHIPPED CREAM	10
CREMA CATALANA CREAMY ORANGE AND CINNAMON CUSTARD WITH A CRISPY SUGAR TOPPING	8,50
SORBET ICE CREAM THREE DIFFERENT TYPES SORBET, SEASONAL FRUIT, BASTOGNE CRUMBLE	8
CHEESE PLATTER WITH FIVE DIFFERENT CHEESES GRAPES, WALNUTS, SUGAR LOAF AND CRANBERRY COMPOTE	15
COFFEE SERVED WITH SWEETS, CHOICE OF: COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS + HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	9 +2,5



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DIGESTIVE

SPECIAL COFFEE 8,5

WINTER - IRISH - SPANISH - ITALIAN -
FRENCH COFFEE

COFFEE SERVED WITH SWEETS 9

COFFEE / TEA / CAPPUCCINO / ESPRESSO
WITH THREE SWEETS
+ HOMEMADE COFFEE LIQUEUR WITH
WHIPPED CREAM +2,5

BONBON 2

IN COLLABORATION WITH
CHOCOLATIER MAURICE DAAMEN

DIGESTIVE

HOMEMADE LIMONCELLO 6

HOMEMADE ORANCELLO 6

BAILEY'S 5,50

CALVADOS 6,50

COINTREAU 7

DISARONNO AMARETTO 5,50

D.O.M. BENEDICTINE 7,50

DRAMBUIE 8,25

FRANGELICO 6,75

GRAND MARNIER 7,90

JULIA GRAPPA 6

LICOR 43 7,25

OUZO OF PLOMARI 5

REMY MARTIN V.S.O.P 12,50

SAMBUCA MOLINARI 5,50

TIA MARIA 5

WHISKY, GLENGOYNE 12Y SINGLE MALT 15,50

WHISKEY, JACK DANIELS 7,25

WHISKEY, JAMESON IRISH 6,50

WHISKY, JOHNNIE WALKER RED LABEL 5,75

WHISKEY, SOUTHERN COMFORT 6