

DESSERTS

Pineapple Flambé **16**

Caramelized pineapple, combined with rosemary, cinnamon and star anise. Served with homemade vanilla parfait. *(Flambéed at your table)*

Chocolate 'Gateau' **13**

Gateau of dark chocolate ganache, served with fresh blueberries, hazelnut, berry sauce and amarene cherry ice cream

Recommended Wine "Port 10 years"

Tarte tatin **12**

Caramelized apple with puffed pastry stick, butter crumble and vanilla ice cream

Lemon Tart **11**

Lemon tart with merengue, candied orange peels, blueberries and limoncello ice cream

Crêpes Suzette **16**

Crêpes, vanilla ice cream, orange Grand Marnier sauce

(Flambéed at your table)

Strawberry and Vanilla **12**

Vanilla parfait with warm strawberry compote, basil, yoghurt cream and pink peppercorn merengue's.

Wilhelmina's Delicious Dessert Martini **15**

The bartender's secret recipe