

Desserts

Chocolate 'Gâteau' 16

Gâteau of dark chocolate ganache, served with blueberry sauce, hazelnut and vanilla ice cream. *Recommended Wine "Port 10 years"*

Wilhelmina's Cheesecake 13

Citrus flavored cheesecake with strawberries, orange, red fruit sauce and caramel crust.

Crème Brûlée 13

Traditional French dessert with white chocolate served in a casserole topped with caramelized cane sugar.

Lemon Tart 16

Lemon tart with Italian meringue, candied orange peels, berries and limoncello ice cream.

Dame Blanche 14

Vanilla ice cream served with pure "Callebaut" chocolate ganache, cookie crumble and caramelized mixed nuts.

All prices are in USD including government tax

Please inform our service staff in case of any possible allergies