



Desserts

Chocolate 'Gateau' **16**

Dark chocolate ganache cake, 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 flavored 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