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## 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](http://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

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## COFFEE

COFFEE	3,15
LATTE	3,95
ESPRESSO	3,1
DOUBLE ESPRESSO	4,5
ESPRESSO MACCHIATO	3,35
CAPPUCCINO	3,7
LATTE MACCHIATO	3,95
CORTADO	3,5
FLAT WHITE	5,1
CHAI LATTE	4
DECAF COFFEE	3,15
DECAF CAPPUCCINO	3,7
DECAF LATTE MACCHIATO	3,95
HOT CHOCOLATE	3,5
WHIPPED CREAM	0,75
FLAVOUR SHOT CARAMEL / CHOCO / HAZELNUT	1
* oat milk instead of cow's milk	+1

ANNO 1878  
**Blanche Dael**  
MAASTRICHT

## SPECIAL COFFEE

IRISH / SPANISH / ITALIAN / FRENCH	8,5
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## 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	4,95
CARROT CAKE	4,95
WHIPPED CREAM	0,75

## WATER

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

## HOMEMADE

LEMON-GINGER LEMONADE - 0,5L	5,5
BLANCHE DAEL ICE TEA MANGO / LEMON	4,25
BLANCHE DAEL ICED LATTE	4,25

## SODAS

FRITZ-KOLA	3,5
FRITZ-KOLA SUGARFREE	3,5
FRITZ-LIMO LEMON	3,5
FRITZ-LIMO HONEY MELON	3,5
FRITZ-APPLE-CHERRY- ELDERBERRY	3,5
FRITZ-RHUBARB SPRITZ	4
FRITZ-ANJOLA	4

FUZE TEA

SPARKLING LEMON/GREEN TEA	3,25
ROYAL CLUB TONIC	3
CRODINO	5,25
BUNDABERG GINGER BEER 375ML	6

## JUICES

FRESH ORANGE JUICE	3,5
APPLE JUICE	3,5
APPLE & STRAWBERRY JUICE	4

\* PLEASE PAY THE BILL PER TABLE, NOT PER PERSON. SEND EACH OTHER A PAYMENT REQUEST  
PLEASE ASK OUR SERVICE STAFF FOR MORE INFORMATION ABOUT ALLERGENS



## DRAFT BEER

GULPENER PILSNER | 0,25L 3,7  
5% - SOFT AND FRESH BEER WITH AN AROMATIC HOPS STRUCTURE

GULPENER PILSNER | 0,5L 6,5

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

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

GULPENER GERARDUS DUBBEL 5,5  
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 5,5  
**BEER OF THE SEASON**  
STARTING FROM 5,5  
**ALTERNATING BEER**  
STARTING FROM 5,5

## 0.0% BOTTLED BEERS

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

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

## BOTTLED BEERS

GULPENER KORENWOLF WHITE 4,75  
5% - FRESH WHITE BEER MADE WITH FOUR DIFFERENT GRAINS. SPICY AND WITH A SLIGHT BITTERNESS

GULPENER UR-WEIZEN 5,5  
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

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

WARSTEINER RADLER 2.5% 4  
2.5% - PERFECT BALANCE BETWEEN 50% BEER EN 50% LEMONADE

GULPENER WEIZEN 0.3% 4,25  
0.3% - FRUITY AND REFRESHING WITH A ROUND SOFT AFTERTASTE

GULPENER IPA 0.3% 4,25  
0.3% - FRUITY AND REFRESHING WITH A NICE HOPPY CHARACTER

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

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## COCKTAILS

JOHNNIE-GINGER	7,5
HUGO	8,5
GIN-TONIC	9,5
ORANCELLO-GINGER BEER	9,5

## MOCKTAILS

GIN-TONIC VIRGIN	6,5
MOJITO VIRGIN	6,5
HUGO VIRGIN	6,5

## SPRITZERS

APEROL SPRITZ	9,5
LIMONCELLO SPRITZ	9,5
ORANCELLO SPRITZ	9,5

## HOMEMADE

LIMONCELLO	6
ORANCELLO	6

## SNACKS

MIXED OLIVES	5,5
MIXED FRIED SNACKS – 6 PIECES	9
MIXED FRIED SNACKS – 12 PIECES	18
VEGETARIAN EGG ROLLS	7,75
BITTERBALL – 8 PIECES	12,5
VEGAN BITTERBAL - A PIECE	1,5
ALBONDIGAS, MEATBALLS IN A SPICY TOMATO SAUCE – 6 PIECES	7,5
BREAD WITH THREE BUTTERS	6

ONE PERSON CHEESE PLATTER GRAPES, WALNUTS, SUGAR LOAF AND CRANBERRY COMPOTE	15
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PROSCIUTTO 75 GRAMS THINLY SLICED PROSCIUTTO WITH CORNICHONS	12,5
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SHARING PLATE 2P PASTRAMI, CUBES OF CHEESE AND OLIVES	17
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## HOUSE WINES

### SPARKLING

PROSECCO – DI PRAMAGGIORE

AI GALLI, VENETO, ITALY

GLAS

FLES

6,95

35

### WHITE

TARANI – SAUVIGNON BLANC

2022 – CAVE DE RABASTENS, LANGUEDOC, FRANCE

5

24,5

PINOT GRIGIO – DELLE VENEZIE

2022 – AI GALLI, VENETO, ITALY

5,75

28,75

### RED

MERLOT – DELLE VENEZIE

2022 – AI GALLI, VENETO, ITALY

5,75

28,75

CABERNET SAUVIGNON – DELLE VENEZIE

2022 – AI GALLI, VENETO, ITALY

6

29,5

### ROSÉ

PINOT GRIGIO ROSATO – DELLE VENEZIE

2022 – AI GALLI, VENETO, ITALY

5,75

28,75

### SWEET

RIESLING – SPÄTLESE

2021 – JOHANNES EGBERTS, RHEINHESSEN,  
GERMANY

5,25

27,5

### NON-ALCOHOLIC WINE

PROSECCO <0,5% | 200ML

7,75

VINO-ZERO CHARDONNAY <0,5%

3,25

VINO-ZERO CABERNET SAUVIGNON <0,5%

3,25

PLEASE ASK OUR STAFF FOR OUR MORE EXTENSIVE WINE LIST

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## LUNCH - 11.00 – 15.00

TWELVE O'CLOCK MEAT	15
POMODORI SOUP WITH CREAM, A BEEF CROQUETTE WITH MUSTARD, SOURDOUGH BREAD WITH SPICY CHICKEN SALAD	
TWELVE O'CLOCK FISH	18
LOBSTER SOUP, SHRIMP CROQUETTE WITH HERB MAYONNAISE, SOURDOUGH BREAD WITH HOME SMOKED SALMON SALAD	
TWELVE O'CLOCK VEGETARIAN	15
POMODORI SOUP WITH CREAM, VEGAN CROQUETTE WITH MUSTARD, SOURDOUGH BREAD, GOAT CHEESE SALAD WITH FIGS	
• ALSO AVAILABLE WITH GLUTEN FREE BREAD	+1,5

### BURGERS

BUFFALO HAMBURGER	20
BRIOCHE, BACON, COLESLAW, BBQ SAUCE AND FRENCH FRIES	
BUFFALO HAMBURGER JALAPEÑO	20
BRIOCHE, JALAPENO SALSA, CHEDDAR, LETTUCE, TOMATO, CREME FRAICHE AND FRENCH FRIES	
AUBERGINE BURGER	18,5
BRIOCHE, CONFIT AUBERGINE, ARUGULA, TOMATO, A PESTO AND LEMON MAYONNAISE AND FRENCH FRIES	
• VEGAN OPTION: ON SOURDOUGH BREAD WITH VEGAN SESAME MAYONNAISE	17,5

### SALADS

SERVED WITH SOURDOUGH BREAD AND BUTTER	
SPICY CHICKEN	15,5
CHICKEN THIGH, PARMESAN CHEESE, CUCUMBER, TOMATO, HERB MAYONNAISE AND A BOILED EGG	
HOME SMOKED SALMON	15,5
SALMON, CUCUMBER, TOMATO, ONION, CORNICHONS, CAPERS, HERB MAYONNAISE AND A BOILED EGG	
GOAT CHEESE SALAD	16,5
LUKEWARM GOAT CHEESE, CUCUMBER, TOMATO, FIGS, WALNUTS, KLETZENBROT AND BALSAMIC CREME	

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## LUNCH - 11.00 – 15.00

### BREAD (SERVED WARM)

CROÛTE AU FROMAGE 15,5

SOURDOUGH BREAD, GARLIC, WINE, HAM, GRUYERE CHEESE,  
FRIED EGG AND A SMALL SALAD

EGGS BENEDICT 17,5

SOURDOUGH BREAD, MUSHROOMS, POACHED EGG, HOLLANDAISE  
SAUCE AND A SMALL SALAD

- SUPPLEMENT NDUJA ( SPICY SAUSAGE) +3,5

PAIN RUSTIQUE 14,5

SOURDOUGH BREAD, MUSHROOMS, BRIE, ARUGULA AND A  
SMALL SALAD

CHEESY TUNA MELT 16,5

SOURDOUGH BREAD, TUNA, CHEDDAR, MOZZARELLA AND A  
SMALL SALAD

CLUB SANDWICH 13,5

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 14,75

SOURDOUGH BREAD WITH THREE EGGS, HAM, CHEESE, LETTUCE,  
TOMATO AND PICKLED CUCUMBER

- ADD BACON +2

### SIDE DISHES

BREAD WITH THREE BUTTERS 6

FRENCH FRIES WITH MAYONNAISE 2,75

SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE 4,5

### LUNCH DESSERTS

STOERDERIJ-ICE-CREAM: SEVERAL FLAVORS 5,25

AFFOGATO (VANILLA ICE CREAM WITH ESPRESSO) 5

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 7

- + HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM +2,5

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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

RICOTTA-LEEK TART WITH PANCETTA  
SHORTCRUST PASTRY, RICOTTA, LEEK, PANCETTA, AND THYME

OR

HOMEMADE SHRIMP CROQUETTES (TWO PIECES)  
HERB MAYONNAISE AND FRIED PARSLEY

OR

THREE PREPARATIONS OF CAULIFLOWER  
SOUFFLE, PICKLED, FRIED

### MAIN COURSES

ROTOLO BEEF STEW  
BEEF STEW, PARSNIP CREAM, TALEGGIO, SAUTÉED CHESTNUT  
MUSHROOMS AND HAZELNUT

OR

COD MEDITERRANEAN STYLE  
ARTICHOKE, TOMATO, OLIVE, GARLIC, AND ROASTED POTATOES

OR

SHAWARMA FROM OYSTER MUSHROOMS  
BEET PICKLES, CHILI GARLIC HOT SAUCE AND LEBANESE FLATBREAD

### DESSERT

TARTE TATIN  
PUFF PASTRY, APPLE, CARAMEL AND VANILLA ICE CREAM

OR

COFFEE SERVED WITH SWEETS, CHOICE OF:  
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS

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## DINNER – AVAILABLE FROM 17.00

### STARTERS

ROASTED CELERIAC WITH CHANTERELLES TOAST, CHANTERELLE AND GARLIC CREAM, CELERIAC, AND CAPERS	10
SMOKEY CHOWDER IN BREAD ITALIAN ROLL, HEARTY SOUP WITH MACKEREL, CHORIZO, POTATO, CARROT, ONION, TOMATO, AND CREAM	12,5
FRENCH ONION SOUP SOURDOUGH BREAD AND GRUYÈRE CHEESE	9,5
STEAK TARTARE TOAST, CORNICHONS, SHALLOTS, MUSTARD, CAPERS, EGG YOLK	12,5
THREE PREPARATIONS OF CAULIFLOWER SOUFFLE, PICKLED, FRIES	12,5
HOMEMADE SHRIMP CROQUETTES (TWO PIECES) HERB MAYONNAISE AND FRIED PARSLEY	15,5
PARSNIP SKORDALIA PARSNIP, GARLIC, AND PARMESAN CREAM, MUSHROOMS AND DUKKAH	12,25
RICOTTA-LEEK TART WITH PANCETTA SHORTCRUST PASTRY, RICOTTA, LEEK, PANCETTA, AND THYME	8.5
TUNA NIÇOISE PÂTÉ WITH TOAST CAPERS, EGG, AND OLIVES	10

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## DINNER – AVAILABLE FROM 17.00

### MAIN COURSES

PARTRIDGE WITH CREAMY POLENTA	28
PARTRIDGE FILLET, POLENTA, PARMESAN CHEESE, BACON AND THYME	
ROASTED POUSSIN	27,5
BAKED APPLE WITH CINNAMON AND FRIES WITH MAYONNAISE	
COD MEDITERRANEAN STYLE	27,5
ARTICHOKE, TOMATO, OLIVE, GARLIC AND ROASTED POTATOES	
OSSOBUCO	26,5
CLASSIC OSSOBUCO WITH ROASTED POTATOES	
ROTOLO BEEF STEW	24,5
BEEF STEW, PARSNIP CREAM, TALEGGIO, SAUTÉED CHESTNUT MUSHROOMS WITH CELERIAC AND HAZELNUT	
RAMEN	18,5
TOFU OR EGG, EDAMAME, VEGETABLE BROTH, SHIITAKE, SPRING ONION, BEAN SPROUTS AND FRESH CHILI	
SHAWARMA FROM OYSTER MUSHROOMS	19,5
BEET PICKLES, CHILI GARLIC HOT SAUCE AND LEBANESE FLATBREAD	
SOLE WITH CARROT AND HOLLANDAISE	27,5
CARROT CREAM, CAMELIZED CARROT AND HOLLANDAISE SAUCE	

### BURGERS

BUFFALO HAMBURGER	20
BRIOCHE, BACON, COLESLAW, BBQ SAUCE AND FRENCH FRIES	
BUFFALO HAMBURGER JALAPEÑO	20
BRIOCHE, JALAPENO SALSA, CHEDDAR, LETTUCE, TOMATO, CREME FRAICHE AND FRENCH FRIES	
AUBERGINE BURGER	18,5
BRIOCHE, CONFIT AUBERGINE, ARUGULA, TOMATO, A PESTO AND LEMON MAYONNAISE AND FRENCH FRIES	
• VEGAN OPTION: ON SOURDOUGH BREAD WITH VEGAN SESAME MAYONNAISE	17,5

### SIDE DISHES

FRENCH FRIES WITH MAYONNAISE	2,75
SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE	4,5
GRILLED VEGETABLES	5
GREEN SALAD	4

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## DINNER – AVAILABLE FROM 17.00

### CHEESE FONDUE

SERVED WITH BREAD, SEASONAL VEGETABLES AND CORNICHONS

DUTCH 23,5

LE PETIT DORUVAEL, M.A. BLAARKOP, TYNJETALER

ITALIAN 23,5

PROVOLONE PICCANTE, TALEGGIO, FONTINA D'AOSTA,  
PARMEZAAN CHEESE

TRUFFLE 25,5

FARMHOUSE TRUFFLE CHEESE, LE PETIT DORUVAEL TRUFFLE,  
TYNJETALER

### BIJGERECHTEN

CHARCUTERIE BOARD, ASSORTED COLD CUTS 10

ROASTED ROSEVAL POTATOES 3,5

FRENCH FRIES WITH MAYONNAISE 2,75

SWEET POTATO FRIES WITH TRUFFLE MAYONNAISE 4,5

GRILLED VEGETABLES 5

GREEN SALAD 4

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## DINNER – AVAILABLE FROM 17.00

### DESSERTS

TARTE TATIN	10
PUFF PASTRY, APPLE, CARAMEL AND VANILLA ICE CREAM	
PLUM COBBLER	12,25
PLUMS, ALMOND, CINNAMON, WINE SAUCE AND VANILLA ICE CREAM	
CHOCOLATE TART	7
APPLE, CARDAMOM AND SEASONAL FRUIT	
HAZELNUT GINGER BOMBE	9,5
HAZELNUT, CHOCOLATE, CREAM, BISCUIT AND STEM GINGER	
HOMEMADE WAFFLE WITH HAZELNUT SPREAD	10,5
WAFFLE, HOMEMADE HAZELNUT SPREAD AND SEASONAL FRUIT	
CHEESE PLATTER WITH FIVE DIFFERENT CHEESES	15
GRAPES, WALNUTS, DATE BREAD AND CRANBERRY COMPOTE	
COFFEE SERVED WITH SWEETS, CHOICE OF:	7
COFFEE / TEA / CAPPUCCINO / ESPRESSO WITH THREE SWEETS	
+ HOMEMADE COFFEE LIQUEUR WITH WHIPPED CREAM	+2,5



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