

Sweet

BAILEYS SHAKE
coffee sabayon - 11

HARRY'S CHEESECAKE
blackberry and bastogne - 12

MILLE-FEUILLE
apple, vanilla and caramel sauce - 14

For Two

SORBET & SABAYON
pear, cinnamon and almond - 22
(20 min. preparation time)

CHEESE

per 25 gram

all the cheeses on our menu
have been carefully selected and
aged by 'Het Kaasatelier'.

SAINT MAURE DE DURBUY
Ardennen BE, raw goat's milk, charcoal - 6
FRESH

BOLLE VAN KONING
Zevenaar NL, raw cow's milk, white mold - 6
CREAMY

BOEREN GOUDSE OPLEG
Kagerplassen NL, raw cow's milk, hard - 5
RICH

BRABANTSE GEIT OVERJARIG
Gilze NL, pasteurized goat's milk, hard - 5
NUTTY

DE ROOIE VAN HEILEUVER
Dalmsholte NL, raw cow's milk, red rind - 6
RUSTIC

BUNKER BLAUW
Vlieland, pasteurized cow's milk, blue cheese - 6
SHARP

HARRY'S

Jundae

CHOICE OF SOFT SERVE

- VANILLA
- CHOCOLATE
- SWIRL

INCLUDING TOPPINGS & SAUCE

- DARK CHOCOLATE
- COOKIE CRUMBLE
- MERINGUE
- CHERRIES
- CHOCOLATE SAUCE

WINES

- SAUVIGNON BLANC, Oliver Zeter 'Sweetheart' 2023 - 9.5
ORTEGA, Trockenbeerenauslese, Stepp 1999 - 17.5
SPÄTLESE BURGENLAND, Tschida 2023 - 7.5
GEWURZTRAMINER VENDANGES TARDIVES, Bernard Schneider 2018 - 9
MALVASIA DOLCE, Castelvento di Luretta 2021 - 9.5
SAUTERNES, Carmes de Rieussec 2023 - 14.50
RIVESALTES AMBRÉ 15 YEARS, Maison Parcé Frères - 11
PEDRO XIMÉNEZ, Exceptional Harvest, Ximénez-Spínola 2023 - 11
MADEIRA, VERDELHO 5 YEARS, Cossart Gordon - 8
MARSALA RISERVA GARIBALDI, Pellegrino - 7.5

AFTER DINNER DRINKS

ESPRESSO MARTINI 14.5
ketel one vodka | elixir di caffè | frangelico | espresso

ESPRESSO MARTI-NO 12
lyre's coffee originale | dark cane | espresso
(non-alcoholic)

* please ask for our bar menu to explore
our full selection of after-dinner drinks.

COFFEE AND TEA

koffie - 4	doppio - 5	latte macchiato - 4.5
thee - 4	cappuccino - 4.50	espresso macchiato - 4.25
espresso - 4	café latte - 4.50	flat white - 4.5