Sweet

BAILEYS SHAKE
coffee sabayon - 11

HARRY'S CHEESECAKE
blackberry and bastogne - 12

CARMELIZED PLUMS
mascarpone and crumble - 14

DAME BLANCHE
valrhona guanaja grand cru 70% - 15

CHEESE

per 25 gram

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

FETTE BERTA
Switzerland, cow's milk, triple cream - 6
CREAMY

SKIMERJÜN
The Netherlands, raw goat's milk, charcoal - 5
FRESH

COULOMMIERS
France, raw cow's milk, white mold - 6
RUSTIC

SLOB OUD
The Netherlands, raw cow's milk, hard - 5
RICH

SKOANDER SKIEP
The Netherlands, raw sheep's milk, red rind - 7
NUTTY

MALGHESINO ALLO ZAFFERANO
Italy, cow's milk, saffron, blue-veined - 6
FLORAL

HARRY'S Sundae

SOFT SERVE

- VANILLA
- HAZELNUT
- SWIRL

INCLUDING TOPPINGS & SAUCE

- MILK CHOCOLATE
- HAZELNUT GRANOLA
- SALTED CARAMEL
- FRESH FIGS
- FUDGE

WINES

SAUVIGNON BLANC, Oliver Zeter 'Sweetheart' 2023 - 9.5

ORTEGA, Trockenbeerenauslese, Stepp 1999 - 15

SPÄTLESE BURGENLAND, Tschida 2023 - 7.5

GEWURZTRAMINER VENDANGES TARDIVES, Bernard Schneider 2018 - 9

PINOT BLANC, Rolly Gassmann 2015 - 9.5

MALVASIA DOLCE, Castelvento di Luretta 2021 - 9.5

SAUTERNES, Carmes de Rieussec 2023 - 14.50

RIVESALTES AMBRÉ 15 YEARS, Maison Parcé Frères - 11

MADEIRA, VERDELHO 5 YEARS, Cossart Gordon - 8

MARSALA RISERVA GARIBALDI, Pellegrino - 7.5

PEDRO XIMÉNEX, SOLERA 1927, Montilla-Moriles - 11

AFTER DINNER DRINKS

ESPRESSO MARTINI 14.5
ketel one vodka | quaglia coffee liqour | 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
thee - 4
espresso - 4

doppio - 5
cappuccino - 4.50
café latte - 4.50

latte macchiato - 4.5
espresso macchiato - 4.25
flat white - 4.5