

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 |