

Suggestioni di Pasta fresca

Suggesties van verse Deegwaren / Suggestions of homemade Pastas

<i>Cannelloni vegetariani</i>	<i>15,00 €</i>
<i>Fettuccine alla Steffy</i>	<i>17,50 €</i>
<i>Vongole, Zucchini, Pomodorini, vino bianco, scalogno, aglio, prezzemolo, olio, peperoncino Schelpen, courgette, tomaten, witte wijn, sjalotten, look, peterselie, olijfolie, rode peper</i>	
<i>Spaghetti alla Macàrio</i>	<i>16,50 €</i>
<i>Code di Gamberi grandi, Zucchini, vino bianco, Panna Grote garnalen, courgette, witte wijn, room</i>	
<i>Stelle alla Nicola di Caserta</i>	<i>16,00 €</i>
<i>Aglio, cipolla, carota, sedano, olive nere, salvia, pomodorini, olio, sale, pepe, Parmigiano Look, ui, wortel, selderij, zwarte olijven, salie, tomaten, olie, parmezaanse kaas</i>	
<i>Bauletti Mare Adriatico</i>	<i>17,00 €</i>
<i>Funghi Porcini, aglio, olio, vino bianco, Parmigiano Champignons, look, olijfolie, witte wijn, parmezaanse kaas</i>	
<i>Agrolotti au Basilic (ou) à la Crème</i>	<i>16,50 €</i>
<i>gepuldeegwaren met tomaten en basilicum of roomsaus Pates farcie avec tomates et basilic ou à la crème</i>	
<i>Taglioline Vongole e Pesto</i>	<i>17,50€</i>
<i>Spaghetti Ail – Olio et Peperoncino</i>	<i>15,00€</i>
<i>Gnocchi alla Sorrentina</i>	<i>15,50€</i>
<i>Tomatensaus, Room en Mozzarella Sause tomates Crème et Mozzarella</i>	
<i>Ravioloni - Melanzane e Scamorza</i>	<i>16,00€</i>
<i>Basilicum room en Krokante Bresaola Basilic , Crème Bresaola croccante</i>	
<i>Fazzoletti – Bufala e Carciofi</i>	<i>16,00€</i>
<i>Crème van Artisjokken en gedroogd spek Crème d'Artichauts et spek</i>	
<i>Caramelle – Cime di rapa e salsiccia di Norcia</i>	<i>17,00€</i>
<i>Cherry Tomaten ,Rucola ,Parmezaanse vlokken Tomates Cherry , Rucola et Coupons de Parmesan</i>	
<i>Mezze – Lune all'Aragosta</i>	<i>24,50€</i>
<i>Salsa al ragu di Crostacei</i>	

APERITIEVEN – APERITIFS

	Euro
<i>Bitter Analcolico (Crodino)</i>	4, 50
<i>Martini (Rood-Rouge-Red / Wit-Blanc-White)</i>	6, 00
<i>Marsala</i>	6, 00
<i>Kirr</i>	6, 00
<i>Porto (Rood-Rouge-Ruby Port / Wit-Blanc-White Port)</i>	6, 00
<i>Sherry</i>	6, 00
<i>Punt – Mes (Carpano)</i>	6, 00
<i>Rosso Antico</i>	6, 00
<i>Pineau Des Charentes</i>	6, 00
<i>Cynar</i>	6, 00
<i>Gancia</i>	6, 00
<i>Campari(Natuur-Nature-Straight)</i>	6, 50
<i>Cocktail Maison (Campari, Martini, Appelsiensap, Gin)</i>	6, 50
<i>Campari (Soda , Orange ou Tonic)</i>	8, 00
<i>Cocktail Costa Azzurra (Blue Coraçoao , Martini , Gin)</i>	7, 50
<i>Pisang Ambon Orange</i>	7, 00
<i>Pastis</i>	7, 50
<i>Picon au Vin blanc</i>	8, 50
<i>Cocktail Negroni</i>	8, 50
<i>Aperol Spritz</i>	8, 50
<i>Coupe Prosecco</i>	8, 00
<i>Kirr Royale</i>	9, 00
<i>Coktail Ascoli</i>	9, 50

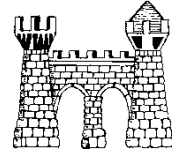
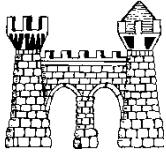
WIJNEN VAN HET HUIS

VINS DE LA MAISON – HOUSE WINES

	<i>Glas-verre-glass</i>	<i>¼ L,</i>	<i>½ L,</i>	<i>1 L,</i>
<i>Rode-Rouge-Red</i>	5,00	8, 00	11, 00	21, 00
<i>Witte-Blanc-White</i>	5,00	8, 00	11, 00	21, 00
<i>Rosé</i>	5,00	8, 00	11, 00	21, 00

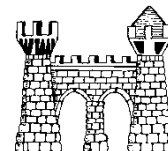
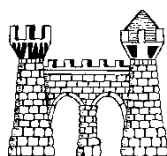
DRANKEN - BOISSONS – DRINKS

<i>Mineraalwater -Eau Naturelle-Mineral water</i>	2, 50
<i>Italiaans water -Eau Italienne-Italian Mineral water St . Pellegrino ½ l</i>	5, 50
<i>St.Pellegrino 1 l</i>	8, 50
<i>Mineraalwater – Eau Naturelle- Mineral water ½ l</i>	4, 00
<i>Mineraalwater – Eau Naturelle- Mineral water 1 l</i>	7, 00
<i>Fanta</i>	2, 50
<i>Sprite</i>	2, 50
<i>Ice Tea</i>	2, 50
<i>Coca Cola – Coca Light</i>	2, 50
<i>Tonic – Perrier</i>	3, 50
<i>Appelsiensap – Jus d’Orange – Orange juice</i>	3, 50
<i>Pils Pilsner Beer (Jupiler)</i>	3, 50
<i>Tourtel – Bière sans alcool – Alcohol-free beer</i>	3, 50
<i>Leffe Blond et Brun</i>	5, 00
<i>Witte van Hoegaarden</i>	4, 00
<i>Duvel</i>	5, 00
<i>Appelsiensapnatur – Jus d’Orange Nature – Orange Juice nature</i>	5, 50



KOUDE VOORGERECHTEN
ENTREES FROIDES – COLD STARTERS

	<i>Euro</i>
<i>Krulsla met Gerookte Spek</i> (<i>Salade frisée aux lardons</i>) (<i>Crispy lettuce with smoked bacon bits</i>)	8, 50
<i>Tomaat Mozzarella di Bufala met verse Bazielkruid</i> (<i>Tomate, mozzarella et basilic frais</i>) (<i>Tomatoes, mozzarella cheese, fresh basil sauce</i>)	13, 50
<i>Antipasto Italiano</i> (<i>Mixer of starters</i>)	15, 00
<i>Parmaham met Rauwkost</i> (<i>Jambon de Parme avec crudités</i>) (<i>Parma ham with a side salad</i>)	15, 00
<i>Tomaat met grijsgarnalen</i> (<i>Tomate aux crevettes gris</i>) (<i>Tomato filled with shrimp</i>)	16, 50
<i>Carpaccio de Bœuf</i> (<i>Carpaccio de Boeuf</i>) (<i>Thinly sliced marinated fillets of beef, salad dressing</i>)	13, 50
<i>Gerookte Schotse Zalm Extra Zacht</i> (<i>Saumon fumé d'Ecosse extra doux</i>) (<i>Smoked Scottish salmon extra fine</i>)	17,00
<i>Parmaham met Meloen</i> (<i>seizoen</i>) (<i>Jambon de Parme au melon-saison</i>) (<i>Parma ham with melon-season</i>)	16, 50



VISGERECHTEN – POISSONS – FISH

	Euro
Saumon au Basilic frais (zalmmoot met witte wijnsaus met vers baziëlkruid en tomaten) (Saumon au basilic frais, tomates, sauce crème au vin blanc) (Salmon in a white wine sauce, with fresh basil and tomatoes)	25, 00
Coquilles St. Jacques (roomsaus getomateerd, kampernoelies, geflambeerd) (coquilles, sauce crème tomate, champignons, flambées) (Scallops in a creamy, tomato sauce, mushrooms, flambéed)	26, 00
Scampi Maison (getomateerde curry-roomsaus, geflambeerd met cognac) (Sauce curry à la crème et tomates, flambés au cognac) (Creamy tomato-curry sauce, flambéed with brandy)	26, 00
Lotte à l'estragon ou poireau (staartvis met dragon of prei)	27, 00
Sole Meunière (Tong Meunière–Dover sole fried in butter)	30, 00
Gambas à l'ail (gambas in looksaus – prawns in garlic sauce)	30, 00
Filet de Sole du Chef (getomateerde roomsaus, kampernoelies, grijze garnalen) (sauce crème tomate, champignons et crevettes grises) (fillet of sole, tomato cream sauce mushrooms, shrimp)	30, 50
Filet de Sole Bonne Femme (scampi, roomsaus, geflambeerd) (scampi, sauce à la crème, flambés) (fillets of sole with scampi in a cream sauce, flambéed)	30, 50

WARME VOORGERECHTEN
ENTREES CHAUDES – HOT STARTER

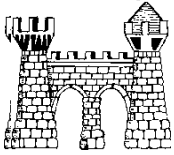
		<i>Euro</i>
<i>Bourgondiche Wijngaardslakken</i>	<i>(escargots à la Bourguignonne)</i> <i>(snails in garlic butter)</i>	8, 50
<i>Kaaskroketten huis gemaakt</i>	<i>(croquettes au fromage, fait maison)</i> <i>(cheese croquettes, homemade)</i>	10, 50
<i>Toast met verse Champignons</i>	<i>(toast aux champignons frais)</i> <i>(fresh mushrooms on toast)</i>	9, 50
<i>Wijngaardslakken “Forestier”</i>	<i>(kampernoelies in lookboter, gegratineerd)</i> <i>(escargots, champignons au beurre à l’ail, gratinées)</i> <i>(snails, mushrooms in garlic butter, au gratin)</i>	10, 50
<i>Garnaalkroketten huis gemaakt</i>	<i>(croquettes de crevettes, fait maison)</i> <i>(shrimps croquettes, homemade)</i>	14, 50
<i>Gegratineerde Mosselen</i>	<i>(seizoen)</i>	13, 00
<i>Kikkerbillen met lookboter</i>	<i>(cuisses de grenouilles à l’ail)</i> <i>(frogs’ legs in garlic butter)</i>	13, 00
<i>Coquilles St, Jacques à la Venetienne</i>	<i>(ail, huile d’ olive, gratinées)</i> <i>(Look, olijfolie, gegratineerd)</i> <i>(garlic, oliveoil, grated)</i>	14, 00
<i>Calamari fritti</i>	<i>(Inktvis in frituurolie gebakken)</i> <i>(tartare , sauce cocktail – friedsquid)</i>	15, 50
<i>Scampi in frituurolie gebakken</i>	<i>(scampi fritti, tartare, sauce cocktail)</i>	17, 50
<i>Scampi in lookboter</i>	<i>(scampi à l’ail)</i> <i>(scampi in garlic sauce)</i>	17, 50
<i>Scampi au citron et salade de chicon</i>	<i>(scampi withlemon and chickory salad)</i> <i>(scampi met Citroensaus en withloof salade)</i>	17, 50

SOEPEN – POTAGES – SOUP

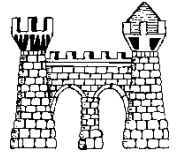
<i>Dagsoep</i>	<i>(Potage du jour – Soup of the day)</i>	6, 00
<i>Minestrone</i>	<i>(Soupe végétale-Groentensoep-Vegetables soup)</i>	7, 00
<i>Kreeftensoep</i>	<i>(Bisque de Homard – Lobster bisque)</i>	8, 50

PIZZA

		Euro
Pizza Mexicaine	(pikantesaus-paprika 's-mozzarella) (sauce picante-poivrons-mozzarella) (spicy sauce-peppers-mozzarella cheese)	8, 50
Pizza Margherita	(tomatensaus-mozzarella - sauce tomate mozzarella cheese)	8, 00
Pizza Napoli	(tomatensaus-ansjovis-mozzarella) (sauce tomate-anchois-mozzarella) (tomato sauce-anchovy-mozzarella cheese)	8, 50
Pizza Salame	(sauce tomate-mozzarella cheesesalame)	9, 50
Pizza Prociutto	(met ham – au jambon – withham)	9, 50
Pizza 4 stagioni	(tomatensaus-kampernoelies-ham-olijven-paprika 's-mozzarella) (sauce tomate-champignons-jambon-olives-poivron-mozzarella) (tomato sauce-mushroom-ham-olives-peppers-mozzarella cheese)	11, 00
Pizza Hawaiën	(ananas, ham, tomatensaus, mozzarella) (ananas, jambon, saucetomate, mozzarella) (Pine-appel, ham, tomatosauce, mozzarella)	10, 50
Pizza al Tonno	(tonijn, tomatensauce, uien, mozzarella) (thon-sauce, tomate, oignons, mozzarella) (tuna-tomatosauce, onions, mozzarellacheese)	10, 50
Pizza Vegetarina	(groenten-kaas , légumes-fromage)	9, 50
Pizza Capricciosa	(tomatensaus-kampernoelies-hesp-mozzarella) (sauce tomate-champignons-jambon-mozzarella) (tomato sauce-mushrooms-ham-mozzarella cheese)	10, 50
Pizza Calzone	(tomatensauce, ham, kampernoelies, mozzarella) (sauce tomate, jambon, champignons, mozzarella) (tomato sauce, ham, mushrooms, mozzarella cheese)	11, 00
Pizza Ascoli	(tomatensaus, kaampernoelies, artisjokken, paprika 's, ham, ei, mozzarella) (sauce tomate, champignons, artichauts, poivrons, jambon, œuf, mozzarella) (tomato sauce, mushrooms, artichokes, peppers, ham, egg, mozzarella)	12, 00
Pizza Regina	(tomatensaus, kampernoelies, ham, ansjovis, kappertyes, mozzarella) (sauce tomate, champignons, jambon, anchois, capres, mozzarella) (tomato sauce, mushrooms, ham, anchovy, capres, mozzarella)	12, 00
Pizza Frutti Di Mare	(zeevruchten, look, tomatensaus, mozzaarella) (fruits de mer, ail, saucetomate, mozzarella) (seafood, garlic, tomatosauce, mozzarella)	15, 00
Pizza al Salmone	(gerookte zalm, tomatensaus, mozzarella) (saumon fumé, saucetomate, mozzarella) (smoked salmon, tomatosauce, mozzarella)	15, 00
Pizza 4 formaggi	(met 4 kaassoorten , 4 fromages , 4cheeses)	13, 50
Pizza Nicola	(Parme Ham, roquette en mozzarella) (Parma Ham, roquette and mozzarella, Jambon de Parma , roquette et mozzarella)	14, 50
Pizza ai Scampi	(tomatensauce, scampi, mozzarella, sauce tomate, scampi, mozzarella) (tomatosauce, scampi, cheese)	16, 50



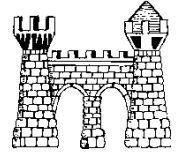
Verse Deegwaren-Pates fraiche-HomemadePastas



Euro

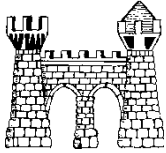
Spaghetti Bolognese	<i>(gehakt in tomatensaus – hachis sauce tomate) (minced meat in tomato sauce)</i>	10,50
Spaghetti alla Carbonara	<i>(met gerookt spek in roomsaus) (aux lardons fumé avec sauce crème) (with smoked bacon in a creamy sauce)</i>	11,50
Spaghetti Vegetariani	<i>(verse groenten in roomsaus–légumes frais, sauce à la crème) (fresh vegetables in a cream sauce)</i>	11,50
Lasagna Bolognese		11,50
Penne Amatriciana	<i>(uien, spek, tomatensaus-oignons lardons fumé, sauce tomate) (onions, smoked bacon, tomato sauce)</i>	11,50
Maccheroni Maison al forno	<i>(getomateerde roomsaus met kaas en ham gegratineerd) (sauce tomate à la crème fromage et jambon gratinée) (creamy tomato sauce with cheese and ham au gratin)</i>	11,00
Cannelloni Maison		11,50
Trio di Pasta	<i>(3 soorten pasta met 3 soorten sauzen) (3 sortes de pâtes avec 3 sortes de sauce) (3 kinds of pasta with 3kinds of sauces)</i>	15,00
Tagliatelle Gratiné	<i>(ham, kampernoelies, crèmesaus, gegratineerd) (jambon, champignons, crème, gratinée) (ham, mushrooms, in a creamysauce, au gratin)</i>	13,00
Tagliatelle al Salmone	<i>(met gerookte zalm, roomsaus) (au saumon fumé, sauce à la crème) (with smoked salmon, creamy sauce)</i>	14,50
Tortellini ai 4 Formaggi	<i>(4Italiaanse kazen-4sortes des fromages-4Italian cheeses)</i>	14,00
Fettuccine Ascoli	<i>(gambas,vongole en moules)</i>	16,50
Linguine alle Vongole Veraci	<i>(deegwaren met zee schelpen, pasta with seashell) (pâtes avec fruits de mer, vongole)</i>	17,00
Penne agli Scampi	<i>(deegwaren met scampi en tomatenroomsaus) (pasta with scampi and tomato cream sauce) (pâtes avec scampi et sauce tomate à la crème)</i>	17,50

ESCALOPES

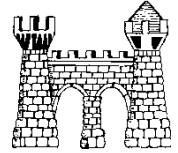


Euro

Milanese	<i>(met boter – au beurre – with butter)</i>	16, 00
Mexicaine	<i>(met paprika 's – avec poivrons – with peppers)</i>	17, 50
Pizzaiola	<i>(tomatensaus met look-sauce tomate à l'ail-tomato sauce with garlic)</i>	17, 50
Diavola	<i>(mosterdroomsaus-crème de moutarde-creamy mustard sauce)</i>	17, 50
Parmigiana	<i>(met kaas en ham-avec fromage et jambon-with ham and cheese)</i>	17, 50
Piccata Lombarda	<i>(witte wijnsaus met kampernoelies en citroen) (sauce vin blanc champignons et citron) (white wine sauce with mushrooms and lemon)</i>	17, 50
Du Chef	<i>(tomatenroomsaus met kaas en ham , gegratineerd) (crème tomate , jambon et fromage , gratinée) (creamy tomato sauce with ham and cheese, au gratin)</i>	18, 50
Bocconcini du Chef	<i>(gevuld met hesp en kaas tomatenroomsaus en kampernoelies)</i>	18, 50
Cordon Bleu	<i>(kampernoelie roomsaus met kaas en ham) (champignon crème avec fromage et jambon) (creamy mushroom sauce with ham and cheese)</i>	18, 50
Saltimbocca alla Romana	<i>(met kaas ham marsalasaus, geflambeerd) (jambon, fromage, sauce au marsala, flambée) with ham and cheese, marsala sauce, flambéed)</i>	18, 50
bell'Ascoli	<i>(Parmaham, witte wijn, mozzarella-jambon de Parme, vin blanc, mozzarella)</i>	18, 50
Antonella	<i>(épinard, tomates, crème, mozzarella) (spinazie, tomaten, room, mozzarella kaas) (spinach, tomatoes, cream and mozzarella cheese)</i>	18, 50



GRILLADES - GRILLED FOOD



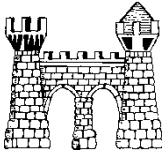
		<i>Euro</i>
<i>Gevarieerde Brochette</i>	<i>(mixed brochette – skewer of mixed meats)</i>	<i>19, 50</i>
<i>Gevarieerde grill</i>	<i>(mixed grill)</i>	<i>20, 50</i>
<i>Tussenribstuk</i>	<i>(entrecôte – sirloin steak)(sauce Béarnaise a part)</i>	<i>22, 00</i>
<i>Spies van Scampi's</i>	<i>(brochette de scampi - scampi on a skewer)</i>	<i>26, 00</i>
<i>Lamskotelet Frenc-Rak met groentenkrans</i>	<i>(côted'agneaubouquetière)</i> <i>(lamb cutlet with a section of seasonal vegetables)</i>	<i>24, 50</i>
<i>Gamba's Gegrillerd</i>	<i>(gambas grillées – grilled prawns)</i>	<i>30, 50</i>
<i>Misto de Poisson Grill</i>	<i>(sauce Tartare)</i>	<i>32, 50</i>

TUSSENTRIBSTUK – ENTRECOTE – SIRLOIN STEAK

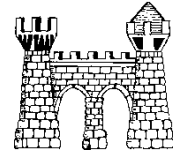
<i>Natuur</i>	<i>(nature – in butter)</i>	<i>20, 00</i>
<i>Hofmeesterboter</i>	<i>(beurre maître d'hôtel – the chef's butter)</i>	<i>21, 50</i>
<i>Peper</i>	<i>(au poivre – with peppercorns)</i>	<i>21, 50</i>
<i>Mexicaine</i>		<i>21, 50</i>
<i>Pizzaiola</i>	<i>(tomatensaus met look-sauce tomate à l'ail-tomato sauce with garlic)</i>	<i>21, 50</i>
<i>Archiduc</i>	<i>(kampernoelie roomsaus , champignons crème , creamy mushroom sauce)</i>	<i>22, 00</i>
<i>Op Provençaalse Wijze</i>	<i>(sauce provençale)</i>	<i>22 ,00</i>
<i>Béarnaise</i>		<i>22, 00</i>
<i>Groene Peperroomsaus</i>	<i>(poivrevert crème – creamy green peppercorn sauce, flambée)</i>	<i>23, 00</i>

GROENTEN – LEGUMES – VEGETABLES

<i>Groene</i>	<i>salade verte – green salad)</i>	<i>4, 00</i>
<i>Gevarieerde Salade</i>	<i>(salade mixte - mixed salad)</i>	<i>5, 00</i>
<i>Salade van Tomaten</i>	<i>(salade de tomates – tomatosalad)</i>	<i>5, 00</i>
<i>Bouquetière</i>	<i>(légumeschaudes)</i>	<i>7, 50</i>



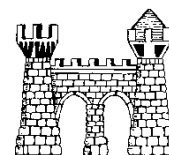
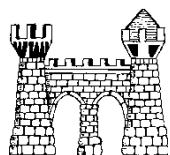
OSSEHAAS FILET PUR - FILLET



		Euro
Natuur	(nature – in butter)	25, 50
Béarnaise		26, 50
Archiduc	(kampernoelieroamsaus – champignon crème – Creamy mushroom sauce)	26, 50
Groene Peperroomsaus	(poivre vert crème - creamy green peppercorn sauce)	26, 50
Stroganoff	(tomatenroomsaus, paprika's, kampernoelies, geflambeerd met vodka) (filet pur, sauce tomate crème, poivrons, champignons, flambé au vodka) (Fillet steak, creamy tomato sauce, peppers, mushrooms, flambéed with vodka)	26, 50
Barolo	(vleessaus met Barolowijn, coulis van spinazie) (fond brun au vin Barolo, , coulis d'épinard – Barolo wine gravy, spinach topping)	26, 50
Estragon	(met dragon - à l'estragon – wittharragon)	26, 50

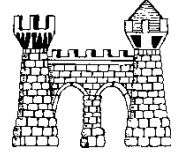
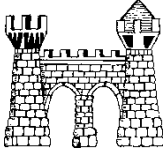
Specialiteiten van het Huis **Spécialité Maison – Home Specials**

Rognons trifolati	(kalfsnierjes, lookboter, kampernoelies, geflambeerd) (Beurre à l'ail, champignons, flambés) (kidneys, garlic butter, mushrooms, flambéed)	19, 50
Rognons Dijonnaise	(kalfsnierjes in mosterdroom saus) (crème de moutarde – Kidneys, creamy mustard sauce)	20, 50
Ossobuco	(kalfsschenkel in tomatensaus met verse groenten) (jarret de Veau, sauce tomate et legumes) (shin of Veal in a tomato sauce with vegetables)	24, 50
Tagliata de Boeuf sur lit de Rochette, garni		26, 00
Tournedos Rossini	(met foie gras geflambeerd met porto) (au foie gras flambé au porto – with duck's liverpâte, flambéed with porto)	27, 50
Chateaubriand Bouquetière	(2 personen – 2 couverts – for two) (Met groentenkrans en 3 sausjes – avec des légumes et 3 sauces) (With a selection of seasonal vegetables and 3 sauces)	55, 50
Chateaubriand Stroganoff	(2 personen – 2 couverts – for two)	55, 50



NAGERECHTEN – DESSERTS

		Euro
Vanilleijs	(<i>glace vanille – Vanilla ice cream</i>)	6, 00
Mokkaijs	(<i>glace Mokka – Coffee-flavoured ice cream</i>)	6, 00
Brésiliennebeker	(<i>coupe Brésilienne – Coffee-flavoured ice cream with Nuts</i>)	7, 00
Dame Blanche	(<i>Vanilla ice cream with a chocolate sauce</i>)	7, 00
Pannenkoek met suiker	(<i>crêpe Paysanne – pancakeswithsugar</i>)	6, 50
Sinaas / Orange givrée	(<i>deep-frozen ice cream-filled Orange</i>)	6, 50
Citroen / Citron givrée	(<i>deep-frozen ice cream-filled Lemon</i>)	6, 50
Pannenkoek Negroni	(<i>vanille ijs en warme chocolade saus</i>)	7, 50
	(<i>glace vanille , sauce chocolatchaud – vanilla ice cream and hot chocolate sauce</i>)	
Tartufo		7, 00
Tiramisu’ “Ascoli “		7, 50
Profiteroles glacée		7, 50
Sabayon	(<i>Zabaglione – frothy custard made from eggs , Marsala and sugar</i>)	7, 00
Sabayon special	(<i>Zabaglione spéciale met vanille ijs</i>)	8, 50
	(<i>glace vanille – with vanilla ice cream</i>)	
Panache van Sorbet	(<i>panache de sorbet – sorbet selection</i>)	8, 00
Pannenkoek geflambeerd met Grand Marnier		8, 50
	(<i>crêpe flambée au Grand Marnier</i>)	
ItaliaanseKaasshotel	(<i>fromagesItaliens – selection of Italian cheeses</i>)	8, 50



WARME DRANKEN – BOISSONS CHAUDES - HOT BEVERAGES

	<i>Euro</i>
<i>Espresso Koffie – Café Expresso</i>	2, 50
<i>Thee – Thé – Tea</i>	2, 50
<i>Décaféiné – Decaffeinated Coffee</i>	2, 50
<i>Lait Russe</i>	4, 00
<i>Cappuccino spéciale (Italiano)</i>	3, 50
<i>Irish Coffee</i>	8, 50
<i>French Coffee</i>	8, 50
<i>Italian Coffee</i>	8, 50

DIGESTIEVEN – DIGESTIFS - AFTER DINNER DRINKS

<i>Amaretto Disaronno</i>	7, 00
<i>Amaro Averna</i>	7, 00
<i>Fernet – Branca</i>	7, 50
<i>Limoncello</i>	7, 00

GEESTRIJKE DRANKEN - BOISSONS SPIRITUEUSES SPIRITS

<i>Grappa</i>	7, 50
<i>Grappa Nardini (Moscato)</i>	13, 00
<i>Sambuca Molinari</i>	7, 50
<i>Jenever</i>	7, 00
<i>Vodka</i>	7, 00
<i>Bacardi</i>	7, 00
<i>Gin</i>	7, 00
<i>Vecchia Romagna</i>	7, 00
<i>Whisky J & B – Johnny Walker</i>	8, 50
<i>Cognac Bisquit - Martell</i>	8, 50
<i>Calvados</i>	8, 50
<i>Cointreau</i>	8, 50
<i>Grand Marnier</i>	8, 50
<i>Bailey's</i>	8, 50
<i>Chivas Regal 12 years old</i>	10, 50