

## DESSERT

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MILÚ STYLE APPLE CRUMBLE 'PIE' 🌱	8.00
CARROT CAKE with dates, walnuts and orange cream cheese	6.50
WARM CHOCOLATE CAKE with amarena cherries and different structures of chocolate	9.00
PIÑA COLADA CHEESECAKE with marinated grilled pineapple	8.00
SCROPPINO: cocktail of lemon ice cream with vodka and prosecco	8.00

## CHEESES PER 50 GRAMS

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### SELECT YOUR OWN CHEESE PLATTER

"DELFTS GOUD" (GOLD FROM DELFT) A 12-month aged cheese, selected by taste by our cheese supplier Verkade & Jacques	4.00
BRIE DE CHEVRE French pasteurized goat's cheese with a fresh and creamy taste	5.50
CAMEMBERT CAMEAU A raw milk cheese from cow's milk from Normandy with nuts and almond on the crust and matured in Pommeau	6.00
ROSSO DI LANGA Pasteurized cheese of cow's and sheep's milk with orange rind from Piedmont	5.50
CABRALES Blue mold pasteurized cheese of cow's and sheep's milk. A minimum of 4 to 6 months matured in leaves of the maple in the caves of the Picos de Europa Mountains	4.50

Served with fig bread, without it is 🌱

## DESSERT WINE AND PORT

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CASA ERMELINDA FREITAS	Moscatel de Setúbal, Portugal, Península de Setúbal	4.70
PEMARTIN	Pedro Ximénez, Spain, Jerez	4.80
CUVÉE LA GALLINE BANYULS	Grenache/Carignan, France, Roussillon	4.90
QUINTA SEARA D'ORDENS	Fine ruby port, Portugal, Douro	4.20
QUINTA SEARA D'ORDENS	Fine tawny port, Portugal, Douro	4.30
QUINTA SEARA D'ORDENS	Late Bottled Vintage port, Portugal, Douro	5.20

## COFFEES AND LIQUEURS

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COFFEE	2.70	HOT CHOCOLATE	3.50	VARIOUS LIQUEURS	4.90
CAPPUCCINO	2.90	WITH CREAM	4.00	CARAMEL LATTE MACCHIATO	4.80
ESPRESSO	2.70	TEA	2.80	HAZELNUT LATTE MACCHIATO	4.80
DOUBLE ESPRESSO	4.00	FRESH MINT OR GINGER TEA	3.40	ICE COFFEE	4.40
LATTE MACCHIATO	3.30	SPECIAL COFFEES	7.20	ICE COFFEE WITH CREAM	4.90
ESPRESSO MACCHIATO	2.80				

(Decafé + 0,10)