

DE HOF

RENSWOUDE

DESSERT

- MANGO BAVAROIS TART** 9
With raspberry coulis and stracciatella ice cream.
- MINI OMELETTE SIBÉRIENNE** 9
A small ice cream cake with warm cherries.
- DESSERT TASTING** 12.5
A selection of various desserts – who wouldn't want that?

SUMMER FAVORITE

- P-STAR MARTINI PANNA COTTA** 9
With passion fruit and mint.



CLASSICS

- DAME BLANCHE** 9
Vanilla ice cream with warm chocolate sauce and whipped cream.
- SORBET ROYALE** 9
With various ice cream flavors, fresh fruit, strawberry sauce, and whipped cream.
- VANILLE CRÈME BRÛLÉE** 9.5
With a crispy sugar layer, vanilla ice cream, and whipped cream.
- COFFEE FRIANDISES** 7.5
A selection of mini Dame Blanche, whipped cream truffle, palace pastries, and macarons.

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COLD DRINKS

MILKSHAKE Choice of banana, vanilla, or strawberry.	6
ICED COFFEE With caramel syrup and stroopwafel crumbs.	6

COFFEE SPECIALTIE

FRENCH COFFEE Coffee with Grand Marnier – Oui monsieur et madame!	9
ITALIAN COFFEE Coffee with the well-known Italian almond liqueur Amaretto.	9
BRASILIAN COFFEE Coffee with a dash of Tia Maria.	9
D.O.M. COFFEE Coffee with the surprising French herbal liqueur D.O.M. Bénédictine.	9
SPANISH COFFEE Spanish coffee with Licor 43.	9
IRISH COFFEE The famous coffee with brown sugar and Irish whiskey.	9

ALL COFFEE SPECIALS ARE SERVED WITH WHIPPED CREAM.

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LIQUEURS

4.5

AMARETTO | BAILEYS | COINTREAU | DRAMBLUIE
GRAND MARNIER | LIMONCELLO
LICOR 43 | TIA MARIA



WHISKY & GOGNAC

JAMESON

Tasting notes of herbs, nuts, vanilla, and a hint of sweet sherry.

5

MONKEY SHOULDER

Smooth taste with notes of citrus, vanilla, honey, and toasted oak.

6

GLENFIDDICH

Did you know Glenfiddich is the world's most awarded Single Malt Scotch whisky?

6.5

TALISKER SKYE

A sweet flavor profile with fresh citrus, sweet smoke, and sharp spices.

7.5

HENNESSY VS

Intense, warm, fruity flavor.

8

MARIE DUFFEAU XO

Very smooth and round with notes of apricot, plum, and vanilla.

8

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DESSERT WINE & PORT

TAWNY PORT Fruity red port from the house of Poças.	5
RUBY PORT This port from Poças pairs excellently with fruit desserts and red fruits.	5
SANTA ALICIA - LATE HARVEST, MUSCATEL This dessert wine is delicious with creamy ice cream.	5.5
GÉRARD BERTRAND, BANYULS The ideal pairing with chocolate and red fruit.	5.5
10 YEAR OLD TAWNY PORT This Poças port is aged for 10 years.	7.5
PEDRO XIMÉNEZ This sweet sherry is perfect with chocolate.	7.5

SCAN THE QR CODE FOR THE ALLERGEN LIST | ENGLISH MENU | DEUTSCHE SPEISEKARTE

