

DESSERT MENU



ALLERGEN INFORMATION

Do you have an allergy?

Always inform your waiter so that our kitchen can take it into account.



VEGETARIAN OPTION AVAILABLE



VEGETARIAN



CLASSIC

VEGAN VEGAN

 $vegan^*$ VEGETARIAN OPTION AVAILABLE



DESSERTS

Toos Favourite Dessert

A favourite dessert of Toos with as basis delicious chocolate, sweet caramel sauce, a soft custard and buttery mascarpone combined with a coffee with Amaretto. All of Grandma Toos' favourite ingredients incorporated into a delicious dessert 9⁵

Van der Valk coupe

A delicious coupe with a combination of crunchy cookie dough ice cream, salted caramel ice cream, Oreo ice cream and a tuft of whipped cream 10.5

VEGAN* Sorbet

A coupe with soft mango, raspberry and orange sorbet, fresh fruit and whipped cream 9.5

VEGAN Fresh fruit salad

A fruit bowl with sweet pieces of cantaloupe melon, fresh watermelon, sweet grapes and pineapple pieces 10



Classic Dame Blanche

The Van der Valk Dame Blanche, the way you know it: three scoops of vanilla ice cream, chocolate sauce and whipped cream 9.5

Dame Blanche 2.0

Soft vanilla parfait, sweet chocolate sauce and whipped cream. Handmade with the finest ingredients, by our local master patissier from Enkhuizen 12.5

VEGAN Crème brûlée

Vanilla cream with a touch of Grand Marnier and soft tangerine sorbet 9.5

Carrot cake

Soft carrot cake with a sweet and sour vanilla crème fraïche, sweet white chocolate chips and cinnamon ice cream 10.5

Selection of cheeses

A tasty cheese board from Kaashuys Swaegh with sweet apple syrup, crunchy walnuts and fig bread 15

Questions about allergens? If so, please contact one of our colleagues!



SPECIAL COFFEES

Irish coffee

Irish whiskey with whipped cream 9.25

Jamaican coffee

Tia Maria with whipped cream 9.25

Spanish coffee

Licor 43 with whipped cream 9.25

Italian coffee

Baileys with whipped cream 9.25

Special Toucan coffee

Baileys with whipped cream and a digestive 9.25

French coffee

Grand Marnier with whipped cream 9.25

Deluxe coffee

Coffee or tea with various Valk chocolates: classic Van der Valk desserts in the form of chocolates (sorbet, apple-cherry, dame blanche) 9.25

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SHERRY

Leyenda Sherry | Dry | Spain

Leyenda Sherry Dry reflects the essence of Spanish tradition. This amber-colored sherry, with subtle oak notes and a touch of sweetness, is refined and smooth on the palate 5.5

Leyenda Sherry | Medium Dry | Spain

Leyenda Sherry (Medium Dry) is the pride of Spanish winemakers. This amber-colored sherry, with a complex aroma and pronounced oak tones, combines traditional craftsmanship with a refined balance. Lightly sweet and harmonious on the palate, finishing with a soft, sweet aftertaste 5.5

Leyenda Sherry | Pedro Ximenez | Spain

Enjoy the intensely rich and velvety flavor of this exceptional Pedro Ximenez. This dessert wine, made from carefully dried Pedro Ximenez grapes, offers a luxurious sweetness 6.5

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PORT

Barros | White Port | Portugal

Let yourself be surprised by the velvety texture of this Barros White Port, a wine that captures the sun of Portugal in every drop. With subtle hints of honey and nuts, and a delicate almond flavor, it's a perfect choice to enjoy as an aperitif or paired with soft cheeses and fruity desserts 5.5

Barros | Ruby Port | Portugal

Barros Ruby Port is all about the intense fruit flavors of blueberries, blackberries, and raisins. To accentuate the port's fruitiness, it is produced in stainless steel tanks and aged for three years in large oak barrels. This special aging process limits oxygen exposure, allowing the Ruby Port to retain its fruity character 5.5

Barros | Tawny Port | Portugal

This Tawny Port from Portugal is made from handpicked grapes from the beautiful Douro Valley. A unique feature of this port is its years-long aging process in small oak barrels, which helps it maintain its 19% alcohol content. Expect a distinctive blend of caramel, figs, dried plums, vanilla and spices 5.5

Thomas Barton | Sauternes AOP | France

Indulge in the luxurious sweetness of Thomas Barton Sauternes, a refined wine from the famous Sauternes region in France. This golden nectar is the result of the unique botrytis cinerea, also known as noble rot, which transforms the grapes into intensely sweet, concentrated gems. With flavors of honey, apricot, and a hint of orange zest, this wine offers a delightful balance of sweetness and freshness 7

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Liefs Toos

Order via:

www.toos.nu

