



## THE CHOPHOUSE

### Desserts

#### APPLE STRUDEL A LA MODE

Homemade apfelstrudel with vanilla ice cream 7

#### TIRAMISU

The Italian classic made with mascarpone, Aruban ponche crema, rum, coffee & coffee liquor 8

#### MIGHTY CHEESE CAKE

Very rich cheese cake made with a hint of orange and a dash of rum. Our secret crust is made with a mix of hazelnuts and almonds 8

#### CHOCOLATE MOUSSE CAKE

What a combination! Classic dark chocolate mousse and delicious chocolate cake 7

#### CRÈME BRÛLÉE

Traditional French custard with a caramelized brown sugar top and berries **GF** 8

#### PASSION FRUIT MOUSSE

An unforgettable dessert with not only passion fruit, but also blue- and strawberries, tropical fruit salsa and white chocolate **GF** 9

#### ITALIAN ICE CREAM

Variety of different flavors; Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut and Coconut price per scoop **GF** 3.50

**V - Vegetarian | VG – Vegan | GF - Gluten-free**

Please let your waiter know if you have any allergies and / or dietary restrictions

### Gourmet Coffees

CAFÉ DON JUAN	10
IRISH COFFEE	10
COFFEE, DECAF, TEA	3
ESPRESSO	3.5
DOUBLE ESPRESSO	4.5
CAPPUCCINO	4

### After Dinner Drinks

Hennessy VS Courvoisier VS Remy Martin VS Amaretto di Saronno, Baileys Irish Cream, Campari, Cointreau, Dom Benedictine, Drambuie, Frangelico, Grand Mariner, Grappa, Kahlua, Limoncello, Pernod, Sambucca Romana White and Black and many more

**Our prices are in US Dollars. 15% service charge will be added to your bill. This is distributed amongst the staff on a point basis and becomes part of the servers monthly salary.**

**Additional Gratuities are always appreciated!**



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