



Vestdijk 47

Vestdijk 47 embraces French cuisine and its products. The style of cooking has an affinity with the past and therefore classic dishes are part of the menu.

However, the preparation and the presentation is not traditional and can be described as the New French cuisine.

We present our dishes in a natural way, without the exaggerated classic decorations.

The emphasis is on flavour and cooking and is less complicated than the traditional French cuisine.

Team Vestdijk47



DESSERTS:

ECLAIR

red fruit / chocolate

6

ORANGE

honey / vanilla

10.75

COFFEE

mascarpone / toffee / vanilla

10.75

BASTOGNE

rooibos /honey of our own bees / red currant

10.75

CRÈME BRÛLÉE

passionfruit / vanilla / werther's original

10.75

SWEET SHARING FOR TWO

Impression of our desserts

21

CHEESE PLATTER

nuts-raisin bread / garnitures

15



DESSERT WINES BY THE GLASS:

Tschida, Muskat Ottonel Auslese, Burgenland, Austria	7.5
Tokaji Magiata, Hungary 2012	7.5
Toro Albala, Don PX, Spain	8.5
Merlino Rosso Fortificato, Pojer e Sandri, Italy 14/00	11.5



TAYLOR'S PORT BY THE GLASS:

Taylor's Late Bottled Vintage 2013

9.5

Taylor's 10 year Old Tawny

9.5

Taylor's 20 year Old Tawny

17.5

Taylor's 30 year Old Tawny

29.5

Taylor's 40 year Old Tawny

39.5