



## **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

### **PEAR**

glühwein / caramel

10.75

### **CHOCOLATE**

coffee / orange / caramel

10.75

### **APRICOTS**

almond / plums / anise

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:

Moscato D' Asti, Luigi Einaudi, Piemonte, Italie

7.5

Tokaji Magiata, Hungary 2014

7.5

Toro Albala, Don PX, Spain

8.5



## **TAYLOR'S PORT BY THE GLASS:**

Taylor's Late Bottled Vintage 2014

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