

~ AFTER DINNER ~

BOURBON

Angel's Envy	17.00
Baker's 7 Year	22.00
Basil Hayden's	15.50
Blanton's Single Barrel	24.00
Blood Oath Pact No. 3	38.00
Booker's	15.00
Bulleit 10 Year	18.00
Elmer T. Lee Single Barrel	15.00
High West 'American Prairie'	16.00
Jeffersons Chef's Collaboration Bourbon	20.00
Maker's 46	15.00
Orphan Barrel Barterhouse 20 year	29.00
Orphan Barrel Rhetoric 22 year	40.00
Old Rip Van Winkle 10 Year	32.00
Old Rip Van Winkle 12 Year 'Special Reserve'	39.00
Pappy Van Winkle 15 Year 'Family Reserve'	49.00
Pappy Van Winkle 23 Year 'Family Reserve'	125.00
Woodford Reserve	13.50
Woodford Reserve 'Double Oaked'	20.00

RYE

Angel's Envy Rye	25.00
Basil Hayden's Two by Two Rye	24.00
Basil Hayden's Dark Rye	22.00
High West Double Rye	17.00
Infuse Rye	12.00
Jack Daniels Tennessee Straight Rye	13.00
Whistlepig Farm Stock Rye	31.00
Woodford Reserve Rye	14.00

WHISKEY

Amador '10 Barrel' Straight Hop Flavored Whiskey	37.00
Glendolough Irish Whiskey	14.00
Nikka Coffee Grain Whiskey	21.00
Suntory Hibiki 'Japanese Harmony'	34.00

CALVADOS

Lecompte 'Original'	13.00
Lecompte 5 year	15.00
Lecompte 12 year	22.00

COGNAC

Hardy VSOP	21.00
Maison Rouge VS	14.00
Hennessy XO	32.00
Martel 'Blue Swift'	19.00
Tesseron 'XO Ovation'	27.00
Pierre Ferrand 'Ambre' - 10 Years	17.00
Pierre Ferrand 'Réserve' - 20 Years	21.00
Pierre Ferrand 'Cigare' - 25 Years	28.00

ARMAGNAC

Jeanneau VS 'Grand Armagnac' - 4 Years	16.00
Darroze - 'Domaine de Martin' - 2005	33.00
Darroze - 'Domaine Jouanchicot' - 1990	35.00
Darroze - 'Château de Coulleron' - 1985	37.00
Darroze - 'Château de Gaube' - 1970	40.00
Macallan 12 Years	22.00
Macallan 15 Years	35.00
Balvenie 21 Years	45.00

BELGA café

DESSERTS

"SPECULOOSJE" THE WAFFLE 11.50

L'original Liege waffle, "Biscoff" cookie butter, speculoos crunch, green apple, crème brûlée

BART'S CHOCOLATE CAKE 12.00

Flourless soft-center chocolate cake, salted caramel sauce, Belgian chocolate chip ice cream

VANILLE CRÈME BRULÉE 10.00

*A classic vanilla crème brûlée burned to perfection
Served with brown butter madeleine*

BELGISHE AND CHOCOLADE BUBBLES 12.50

*Dulce chocolate mousse, dark bitter chocolate ganache
speculoos 'Biscoff' cookie bubble
chocolate crumble, crispy rice*

LA GRANDE DAME BLANCHE 11.00

*Belgian sundae: vanilla & chocolate ice cream
cocoa crumble, meringue, whipped cream, chocolate pearls,
lots of hot Belgian chocolate sauce*

STRAWBERRY FIELD WAFFLE 12.00

*The original Belgian waffle, rhubarb, mint
strawberry, berry compote, meringue stick
whipped cream, red currant sorbet*

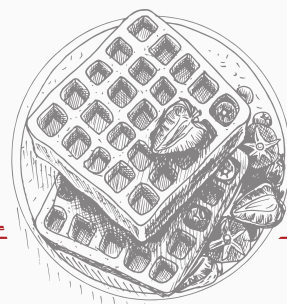
CHURR'OREO' FRIES 12.00

*Churro fries with Oreo and speculoos dust
Belgian chocolate sauce, sweet vanilla "mayo" custard*

KEUZE VAN HUIS GEMAAKTE SORBETS EN IJSJES

3.00 / 5.50 / 7.00

*Homemade ice cream & sorbet. 1, 2 or 3 scoops.
Ask your server for today's selections.*



SWEET & FORTIFIED WINE

Conceito Vintage Port 2007	25.00
Croft Reserve Ruby Porto	12.00
Dona Matilde White Port (Chilled)	10.00
Dona Matilde Finest Reserve Porto	14.00
Dona Matilde Colheita Vintage Porto 2010	15.00
Dow's Late Bottled Reserve Vintage Port 2009	14.00
Ramos-Pinto Ruby Porto	12.00
Ramos-Pinto 10-Year Tawny	14.00
Taylor-Fladgate 30-Year Tawny	34.00
Bodegas Fino Tradicion Sherry, Jerez	20.00
Lustau Capitaz Andres 'Deluxe Cream' Sherry, Jerez	13.00