SWEET TREATS: LEMON CHEESECAKE -35- served with freshly whipped cream and red berry sauce.	OUR HOME-MADE LIQUORE LIMONCELLO -15- CAPE VINTAGE PORT:	
PINE APPLE CARPACCIO, COCONUT RUM AND LEMON SYRUP -35- refreshing and zingy served with coconut- lemon and toasted pistachio ice-cream.	(double tot) Landskroon 2007 Platter 4*	
CHOCOLATE AND BRANDY LOAF -45- light and airy, made with Belgian chocolate and served with a dollop of fresh cream	Overgaauw Cape Vintage 1997 -20- Platter 5*	
COFFEE CRÈME BRULE flavoured with Guatemala coffee beans, absolutely sublime	BRANDY: (one and a half tots) Backsberg Sydney Back Pot Still -25- KWV 10 year old -20-	
LA CHOCOLATIERE -30- vanilla ice-cream drizzled with home-made dark Belgian chocolate sauce and toasted	WHISKY.	
almonds HAZELNUT PRALINE AFFOGATO -30- a generous scoop of vanilla ice-cream doused with a double espresso and topped with	Glen Morangie 10 year old Single Malt -40- DIGESTIFS:	•
crushed hazelnut praline	Underberg -20-	
BISCOTTI OLIVELLO -25- home-made by us, a generous portion to dunk in your coffee	Jägermeister -20-	
CAMEMBERT, ORANGE AND OAT BISCUITS local Forrest Hill camembert served with a glass of natural sweet dessert wine, our own	GRAPPA: Kaapzicht -15- Dalla Cia Cab/Merlot -18-	
orange and oat biscuits and Olivello preserves STELLAR HEAVEN ON EARTH NATURAL SWEET	Antonella Grappa -18- COFFEES:	
Platter 4* Wine Magazine 4* Best-rated natural sweet from organically grown Muscat d'Alexandrie grapes with luscious honey and apricot flavours R25 double tot / R110 – 375 ml bottle LIQUEURS.	Filter Coffee -12- Café Latte -19- Cappuccino -16- Red Cappuccino -18- Pot of Tea -15- Hot Chocolate -18- Americano -14-	
Amaretto -18- Amarula -12- Cointreau -18- Van der Hum -12- Kahlua -18- Nachtmusik -12- Drambuie -18- Peppermint -12- Frangelico -18- Tia Maria -18-	Espresso Single -12- Espresso Double -16-	