TOOS

RESTAURANT

DESSERT MENU

TIPS & ALLERGENS

Please inform your server of any allergies at all times so that our kitchen can take them into account when preparing your meal.

VEGETARIAN OPTION AVAILABLE* · VEGETARIAN · VALK CLASSIC · TOOS' FAVORITES · VEGAN · VEGAN OPTION AVAILABLE*

GLUTEN · EGGS · LUPIN · LACTOSE · MUSTARD · NUTS · PEANUTS · CRUSTACEANS

CELERY · SESAME SEEDS · SOY · FISH · MOLLUCS · SULPHITES · GELATIN

DESSERTS

Classic Dame Blanche — 12
Served with warm chocolate sauce

Chocolate lava cake — 12.5
With vanilla ice cream and mixed berry compote

Apple strudel — 12.5
Vanilla ice cream and vanilla sauce

Date cake — 12.5
With sticky toffee sauce and vanilla ice cream

Eton mess — 12.5
With meringue and cranberries

Toos Sorbet VEGAN* — 11
With marinated fruit, a selection of sorbets and vegan whipped cream

Cheese board — 15
Served with fig bread, orange marmalade and fresh pear

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SPECIAL COFFEES

Irish coffee 9.25
Irish whiskeyy with whipped cream

Jamaican coffee 9.25
Tia Maria with whipped cream

Spanish coffee 9.25
Licor 43 with whipped cream

Italian coffee 9.25
Amaretto with whipped cream

Special **Toekan coffee** 9.25
Baileys with whipped cream

French coffee 9.25
Grand Marnier with whipped cream

Deluxe coffee 9.25
Coffee or tea served with a selection of Van der Valk chocolates:
Classic Van der Valk desserts reimagined as bonbons
(Sorbet, Apple-Cherry and Dame Blanche)

SHERRY

Leyenda Sherry | Dry | Spain 5.25
Leyenda Sherry Dry reflects the essence of Spanish tradition. This amber-colored sherry, with subtle notes of oak and a delicate touch of sweetness, offers a refined and smooth taste experience on the palate

Leyenda Sherry | Medium Dry | Spain 5.25
Leyenda Sherry (Medium Dry) is the pride of Spanish winemaking. This amber-colored sherry, with a complex bouquet and pronounced oak notes, perfectly combines traditional craftsmanship with refined balance. Lightly sweet and harmonious on the palate, it finishes with a smooth and elegant sweet aftertaste

Leyenda Sherry | Pedro Ximenez | Spain 6.25
Enjoy the intensely rich and velvety flavor of this exceptional Pedro Ximénez. This dessert wine, crafted from carefully sun-dried Pedro Ximénez grapes, offers luscious notes of raisins, figs and caramel. Full-bodied and beautifully sweet, it delivers a luxurious and lingering finish

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PORT

Barros | White Port | Portugal 5.25
Be pleasantly surprised by the velvety-smooth texture of this Barros White Port, a wine that captures the sunshine of Portugal in every drop. Subtle hints of honey and nuts, combined with delicate almond notes, make it a perfect choice to enjoy as an aperitif or paired with mild cheeses and fruity desserts

Barros | Ruby Port | Portugal 5.25
Barros Ruby Port is all about the intense fruit flavors of blueberries, blackberries, and raisins. To preserve and enhance its vibrant fruit character, the port is fermented in stainless steel tanks and aged for three years in large oak casks. This special ageing process limits the wine's exposure to oxygen, allowing the Ruby Port to retain its rich, fruity profile and fresh, expressive character

Barros | Tawny Port | Portugal 5.25
This Tawny Port from Portugal is made from hand-picked grapes sourced from the beautiful Douro Valley. What makes this port unique is its extended ageing process in small oak barrels, allowing it to retain its distinctive character while maintaining its 19% alcohol content. Expect a rich and complex combination of caramel, figs, dried plums, vanilla, and warm spices, resulting in a smooth and elegant finish

Thomas Barton | Sauternes AOP | France 7
Indulge in the luxurious sweetness of Thomas Barton Sauternes, an elegant wine from the renowned Sauternes region of France. This golden nectar is the result of the unique Botrytis cinerea, also known as noble rot, which transforms the grapes into intensely sweet and concentrated jewels. With flavors of honey, apricot and a hint of orange zest, this wine offers a delightful balance of sweetness and freshness, resulting in a rich yet beautifully

TOOS RESTAURANT



ENJOY TOOS ROSÉ AT HOME TOO!

Côtes de Provence 2025

LIGHT. FRESH. SUMMERY.

Liefs Toos

Order yours via:
www.toos.nu

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