



MENU

*WITH LOVE AND PASSION,
IN THE WAY OF OUR GREAT-GRANDFATHER.*



Kaffee André isn't just a name; it's a warm tribute to André De Groot. A true craftsman with golden hands and a deep passion for baking, pastries, chocolate, and ice cream. André was Herman's father, Peter's grandfather, and Zoë's great-grandfather. A passion passed down through generations.

At Kaffee André, we keep André's tradition alive by combining his trusted family recipes with our own passion and love for the craft. Chef Simon, Peter, and assistant chef Pedro combine their culinary talents to create a delicious menu every season. Meanwhile, Zoë, Nathalie, and their team, with their warm presence, create a warm welcome and a homely atmosphere, so everyone feels right at home.

At Kaffee André, everything is homemade, made with love and using top-quality ingredients, sourced as much as possible from our own West Flemish soil. Thanks to our "Short Supply Chain" principle, we buy directly from farmers, strengthening the bond between farmers and consumers. This way, we know exactly where our products come from, allowing us to confidently serve the most delicious dishes!





OUR BAKERY

All our BIO breads are crafted locally in the Westhoek at BIO bakery De Trog, using traditional methods. It's a completely organic and CO2-neutral bakery.

HOUTHAKKERS WIT

€6.70

"Een goe wit stuutje", as we say in Ypres. It's crafted with pure ingredients following an authentic recipe that uses spelt and rye flour.

HOUTHAKKERS BRUIN

€6.70

This is a rich, flavorful bread made from wheat, rye, and roasted malt. It has linseed and sunflower seeds blended right into the dough and is crafted with homemade sourdough.

GETOASTE GRANEN

€5.90

It's made from wheat and rye, with oat flakes, sesame seeds, sunflower seeds, linseed, and pumpkin seeds mixed right into the dough. Plus, it's crafted using homemade sourdough.

SPELTMEERZADEN

€5.90

You can really taste the traditional spelt bread. It's made with Belgian spelt and a homemade spelt sourdough. Plus, there's a mix of buckwheat, oats, and linseed in the dough too.

OLD STYLE DESEM

€6.95

For those who really love sourdough, this is a unique wheat bread that has a nice sour flavor but is still enjoyable. It's made with 80% whole wheat stone-ground flour and doesn't contain any yeast.

FRANSE TRADITIE

€6.95

The French artisanal topper is crafted using traditional methods, offering that classic and approachable sourdough flavor.

AVONDBROOD

€5.80

A tasty, healthy bread that's packed with fiber and protein while being low in carbs. Instead of wheat flour, it uses soy flour, and it's loaded with seeds.

ROGGEDESEM

€6.70

A hearty bread featuring a crunchy crust made from pure rye and homemade sourdough. It's a robust sandwich with a one-of-a-kind flavor.

SPELTMEEL

€6.95

A yeast bread that naturally has magnesium and iron. If you're sensitive to wheat gluten, this spelt is easier on the stomach.

HAVERVLOKKEN

€6.95

A family loaf crafted from wheat, rye, oat flakes, and wheat flakes. It's made by hand and baked on a stone surface.

FRANS BOER

€6.95

Character bread is made using wheat flour, rye flour, and homemade sourdough. It has a subtle sour flavor and a delicious crust.

DRINKS

SOFT DRINKS

MINERAL WATER 25CL/50CL	3.50/6.90
SPARKLING WATER 25CL/50CL	3.50/6.90
PEPSI COLA	3.50
PEPSI ZERO	3.50
VAL BITTER LEMON	3.50
VAL LIME	3.50
VAL ORANGE	3.50
VAL TONIC	3.50
VAL AGRUMES	3.50
VAL ICE TEA	3.50
GEROLSTEINER ORANGE/ CITROEN	3.50
CÉCÉMEL/ FRISTI	3.60
LOOZA ACE	3.60

HOMEMADE LEMONADE	6.00
HOMEMADE ICE TEA	6.00

DOUBLE DUTCH LEMONADES

100% natural lemonades, low in calories and sugar..

GINGER BEER	4.95
GINGER ALE	4.95
INDIAN TONIC	4.95
PINK GRAPEFRUIT	4.95
CUCUMBER & WATERMELON	4.95

FRESH JUICES

ORANGE JUICE	6.50
APPLE JUICE	6.50
JUICE OF THE DAY	6.50
SMOOTHIE OF THE DAY	8.95

DRAFT BEERS

PRIMUS (5.2%)	3.75/4.75
Light blond, soft-tasting, easy drinker with a firm foam head.	
TONGERLO BLOND (6%)	5.20
Golden yellow abbey beer with a soft, sweet start. Spicy taste, bitter and hoppy.	
FLANDRIEN (6.4%)	4.95
A characterful blond beer with notes of oak and vanilla, for real winners.	
OMMEGANG TRIPEL (8%)	5.20
A straw yellow tripel with floral, spicy taste.	

BOTTLED BEERS

YPERMAN (5.5%)	4.50
Amber-colored beer with a sweet start and bitter, locally brewed in Boezinge.	
OMER (8%)	5.00
Natural soft, fruity and full of flavour.	
CHARLES QUINT BLOND (8.5%)	5.20
Clear gold beer with strong aromas of citrus and floral herbs as an aftertaste.	
CHARLES QUINT ROBIJN (8.5%)	5.20
Copper-red beer with a sweeter, fruity taste and some bitter aftertaste.	
BLANCHE (5.1%)	5.00
Naturally cloudy wheat beer.	

DRANKEN

TONGERLO TRIPEL (9%) 5.50

Abbey beer with a flavor palette that is emphasized by spicy hop notes.

TONGERLO DARK (6.5%) 5.20

Dark brown abbey beer with a hint of vanilla and dark chocolate.

MYSTIC KRIEK (3.5%) 4.50

Sweet fruit beer with 25% cherry juice.

CARLSBERG (0%) 4.50

Alcoholvrij, caloriearm en heerlijke smaak.

FLANDRIEN (0%) 5.00

Toets van vanille, suiker- en caloriearm.

ROUGE (0%) 5.00

Krieken met een toets van veenbessen.

GINS

Our gins are served with Double Dutch tonic.

BOMBAY SAPPHIRE 12.95

citrus fruits - juniper berries

POPPIES 14.50

orange - anise - cardamom

MONKEY 47 14.50

floral aroma - citrus notes

GORDON'S PREMIUM PINK 12.95

raspberries - strawberries - berries

SEEDLIP (0%) 10.50

orange - ginger - lemon

COCKTAILS

PORNSTAR MARTINI 12.95

passion fruit - lime juice - vodka

ANDRÉ SPRITZ 12.95

white wine - apricot - passion fruit - cava

NEGRONI 13.50

red martini - campari - gin

LAZY RED CHEEKS 12.50

raspberry - lime - vodka - cane sugar

MOCKTAILS

FLORAL APPLE FIZZ 10.00

fresh apple juice - elderflower

IPANEMA 10.00

passion fruit - gingerbeer

BERRY BLISS 10.00

red fruits - cane sugar - tonic

APEROL SPRITZ 10.00

blood orange - orange - tonic

CLASSIC APERITIFS

CAVA / CAVA 0% 8.50

COUPE CHAMPAGNE 14.00

PORTO RED/WHITE 7.50

SHERRY DRY 7.50

MARTINI BIANCO 8.50

PICON VIN BLANC 8.00

KIRR ROYAL / KIRR ROYAL 0% 9.95

DRINKS

WINE

Also available in a 25cl or 50cl carafe.

WHITE WINE

GLASS/BOTTLE

Chardonnay - Languedoc	6.50/29.50
Sauvignon Blanc - Chili	7.00/30.95
Chablis de Bourgogne - Bourgogne	9.95/49.95
La Pepica, Moscatel (zoet) - Valencia	6.00/28.90

RED WINE

GLASS/BOTTLE

Cabernet Sauvignon - Languedoc	6.50/29.50
Les Colombiers Pomerol - Bordeaux	9.95/49.95
Châteauneuf-du-Pâpe - Rhônevallei	9.95/49.95

ROSÉ WINE

GLASS/BOTTLE

Caves Saint-Christophe - Languedoc	6.50/29.50
De L'Aumerade Cru Classé - Provence	7.95/34.95

CLASSIC COFFEE

LUNGO (COFFEE)	3.50
LUNGO XL (LARGE COFFEE)	5.50
ESPRESSO	3.50
DOPPIO (DOUBLE ESPRESSO)	4.30
JUG OF MILK	+0.50
CAPPUCCINO	4.30
BELGIAN CAPPUCCINO <i>(whipped cream)</i>	4.30
LATTE	4.50
LATTE MACHIATO	4.50
FLAT WHITE	4.80
ESPRESSO MACHIATO	4.10
ADD SIROP TO YOUR COFFEE:	
cinnamon, almond, chocolate,	+1.00
caramel (zero), vanilla, hazelnut.	

OUR FAVORITES

MATCHA LATTE	6.50
ICED MATCHA LATTE	6.95
CHAI LATTE	4.95
DIRTY CHAI	5.95
YPRES COFFEE	8.95
Coffee with three Ypres chocolates.	
BISCOFF LATTE	6.95
Latte, Biscoff paste, whipped cream.	
AFFOGATO	8.95
Vanilla ice-cream, espresso, whipped cream.	

SUMMER SPECIALS

ICED LATTE	5.50
FLAVORED ICED LATTE	6.50
Iced latte with flavor of choice.	
ICED POPCORN LATTE	6.95
Iced latte, whipped cream, popcorn, caramel.	
ICED VIETNAMESE COFFEE	6.00
Iced coffee, condensed milk.	
ICED MANGO MATCHA LATTE	7.50
organic matcha, mango, cold milk, ice.	
AFFOGATO AL PISTACCHIO	8.95
Pistachio ice cream, chocolate, espresso.	
OAT MILK, SOJ MILK & ALMOND MILK AVAILABLE.	+1.00

DRINKS

OUR TEAS

Add a meli honey to your tea +1€.

GREEN: ORGANIC MATCHA 5.00

The healthiest tea in the world, contains many antioxidants and slows down aging.

GREEN: JAPAN BANCHA 4.60

Stimulating digestion and improving the immune system.

BLACK: BREAKFAST/ EARL GREY 4.60

Ensures good blood circulation in the body and stimulates metabolism.

WHITE: CHINA WHITE MONKEY 4.60

A beneficial effect on preventing tooth decay and good for fat burning.

FRUIT INFUSION: SUMMER TIME 4.60

A summery blend with hibiscus, rosehip leaves, mango & pineapple.

FRUIT INFUSION: MADEMOISELLE 4.60

Mix of flowers and fruits, packed with vitamins.

HERBAL INFUSION: MINT 4.60

Perfect for aiding digestion, combats insomnia and nervousness.

HERBAL INFUSION: GINGER 4.80

Protects the body against inflammation.

HERBAL INFUSION: CHAMOMILE 4.60

It has an anti-inflammatory effect and a relaxing effect on the stomach and intestines.

CHOCOLATE MILK

REGULAR/ WHIPPED CREAM 3.65/4.65

ICED REGULAR/ WHIPPED CREAM 4.00/5.00

BELGIAN HOT CHOCOLATE 5.00

Choose between milk, dark or white.

ICED MATCHA WHITE CHOCOLATE 7.50

Organic matcha, iced milk, white chocolate.

ICED VANILLA BERRY BLISS 6.50

Iced milk, white chocolate, vanilla, red fruits.

AFTER EIGHT CHOCOLATE MILK 6.50

Dark hot chocolate, mint, whipped cream.

SEA SALT CARAMEL HOT CHOCOLATE 7.00

Milk hot chocolate, caramel, whipped cream.

ALCOHOLIC BEVERAGES

ESPRESSO MARTINI 12.95

Vodka, espresso, coffee liqueur.

DIPLOMAT COFFEE 10.95

Latte, advocaat, whipped cream.

IRISH / ITALIAN / FRENCH COFFEE 11.95

Coffee with Jameson whisky/ Amaretto/ Cointreau, sugar, whipped cream.

BAILEYS COFFEE 11.95

Coffee, Baileys, whipped cream.

VIRGIN ITALIAN COFFEE (0%) 10.00

Coffee, Amaretto 0%, whipped cream.

BREAKFAST MENU

(BETWEEN 8:30 AM - 11:00 AM)

VIENNOISERIE



CROISSANT	3.00
CHOCOLATE CROISSANT	3.00
RAISEN CROISSANT	3.00
EIGHT (PUDDING)	4.50
DANISH SWIRL	4.50
MAPLE PECAN	4.50
CINNAMON ROLL	4.50
CREAMY CROISSANT	4.50
WHITE ROLL (<i>butter included</i>)	2.95

With toppings of choice:

- farmhouse butter; 1.50
- Nutella or strawberry jam; 1.00
- portion of young cheese; 3.50
- portion of artisanal ham; 4.50
- portion of young cheese & ham. 3.95

GRAINS, FRUIT, YOGURT

FRESH FRUITS (V) 9.25

YOGHURT BOWL (V) 12.00

Greek farm yoghurt, fresh granola, fruit.

BERRY BANANA SPLIT 11.50

Caramelized banana, blueberries, coulis, Greek farm yogurt, speculoos crumble.

CLASSIC AÇAI BOWL (V) 15.50

Guarana açai, almond milk, granola, fruits.

Extra peanut butter +1.50

Change Greek yogurt > soy yogurt +2.00

FREE-RANGE EGGS

TWO FRIED EGGS (V) 8.95

With slices of bread and farmhouse butter.

SOFT-BOILED EGGS (V) 4.95/7.50

With soldiers and farmhouse butter.

SCRAMBLED EGGS (V) 9.95

With slices of bread and farmhouse butter.

TOAST AVOHOLIC (V) 16.00

Sourdough bread, avocado, fried egg.

+ *extra bacon* 3.00

+ *extra home-smoked salmon* 4.50

EGGS BENEDICT 18.95

Poached farm eggs, home-smoked salmon, bacon or ham, fresh hollandaise sauce.

AMERICAN BACON STACK 18.95

Pancakes, bacon, fried egg, maple syrup.

SWEET MORNINGS

PANCAKES RED FRUIT 15.95

DUBAI CHOCOLATE PANCAKES 16.50

Creamy pistachio and chocolate sauce.

CROISSANT WAFFLE 16.50

Sweet mascarpone, mix of red fruit.

BELGIAN CHOCOLATE TARTINE 10.95

Toast, farm butter, lots of chocolate flakes.

BREAKFAST SET MENUS

(BETWEEN 8:30 AM - 11:00 AM)

BREAK-FAST

18.95 p.p.

One coffee, tea OR hot chocolate, juice of the day, two fried eggs with bacon, croissant and some bread with strawberry jam.

MANHATTAN (FROM 2P.)

25.50 p.p.

One coffee, tea OR hot chocolate, fresh juice, mini yoghurt, egg benedict with ham, assortment of savory & sweet toppings, slices of bread and one pastry of your choice.

MORNING FEAST (FROM 2P.)

30.00 p.p.

One coffee, tea OR hot chocolate, fresh juice, mini yoghurt, sourdough bread with avocado and fried egg, savory & sweet toppings, slices of bread, finishing with one croissant waffle topped with red fruits.

CONTINENTAL (FROM 2P.)

23.95 p.p.

One coffee, tea OR hot chocolate, fresh juice of your choice, mini yoghurt, a fried egg, assortment of savory & sweet toppings, slices of bread and one pastry of your choice.

ANDRÉ'S CLASSIC (FROM 2P.)

27.50 p.p.

One coffee, tea OR hot chocolate, fresh juice, mini yoghurt, scrambled eggs with bacon OR salmon, assortment of savory & sweet toppings, slices of bread and one pastry of your choice, finishing with one American pancake with seasonal fruit.

EXTRA'S:

• ginger shot	3.50
• cava or cava 0%	8.50
• glass of champagne	14.00
• mimosa	12.95
• cup of coffee	3.00
• pot of tea	4.00

• bacon	4.00
• avocado	3.50
• home-smoked salmon	6.00
• Oscietra caviar 15GR	30.00
• Oscietra caviar 30GR	70.00
• croissant waffle with seasonal fruits	8.50
• American pancake with seasonal fruits	5.50

LUNCH

(BETWEEN 12:00 PM - 2:00 PM)

The chef transforms fresh, local products into delicious dishes, therefore he chooses quality over speed.

BITS & BITES

To maintain the quality of our dishes, Bits & Bites are only offered as a starter or side dish. Thank you! 😊

SHRIMP BALLS (4 PCS). 13.95

Mini shrimp croquette (30gr) richly filled with our gray North Sea shrimps.

BOUILLABAISSE BALLS (4 PCS). 13.95

Our bouillabaisse croquettes are generously filled with fish, shellfish and crustaceans.

TAPAS CROQUETTES 8/12PCS 16.95/23.95

Be surprised by the chef's mix of our homemade seasonal croquettes.

PROSCIUTTO DI PARMA 12.95

Authentic dried ham from Parma, Italy.

HOUSE SMOKED SALMON 27.95

House-smoked and hand-cut by the chef, served with toast, lemon and sour cream.

CAVIAR ROYAL OSCIETRA (30GR) 75.00

Served with blinis and their garnishes.

SOUP OF THE DAY

SOUP OF THE DAY 7.95

Served with bread and farmhouse butter.

- grated cheese + 1.50
- homemade croutons + 1.00

CLASSICS

ANDRÉ'S CRACKERS 15.95

Toasted organic bread from TROG with farmer's ham, Gouda cheese and a salad.

CROQUE ANDREA 16.95

Croque André but with a farm egg.

TRUFFLE CROQUE 23.95

Toasted organic bread, parmesan cheese, parma ham, freshly shaved summer truffle.

The above croques are also available as vegetarian.

NANDA'S BOLOGNESE/ XXL 17.95/20.95

Spaghetti bolognese grandma's style.

SPAGHETTI ANDRÉ 19.95

Bolognaise with a gratinated cheese crust.

ANDRÉ'S BURGER 25.50

Organic burger bun with lettuce, tomato, 100% ground beef, and Gouda cheese. Served with potato wedges and fresh mayonnaise.

LUNCH

(BETWEEN 12:00 PM - 2:00 PM)

ARTISAN CROQUETTES

Served with bread, lettuce and homemade mayonnaise.

Choose between 2 or 3 artisan croquettes.

CHEESE CROQUETTE (V) 18.50/22.50

With "Oud Brugge" cheese, nice and spicy, tasteful due to the very long riping process.

FLEMISH SHRIMP CROQUETTE 22.95/26.95

A real Flemish shrimp croquette that is richly filled with shrimps from "Zeebrugge".

VOL AU VENT CROQUETTE 19.50/25.00

A refined croquette filled with a creamy ragout of chicken, mushrooms, parsley, and a hint of lemon - a real winner.

DUO/TRIO OF CROQUETTES 20.50/25.95

Mix and match your favourites from our artisanal croquette collection.

HOUSE SMOKED SALMON 27.95

Our Scottish salmon is smoked in house on old wine barrels and beech wood, hand-carved by the chef and served with toast, lemon, sour cream and onions.

- TAKE AWAY 125 grams 10.95
- TAKE AWAY 250 grams 19.95

PASTA

PASTA AL POMODORO 25.50

Tagliatelle with basil tomato sauce, creamy burrata and topped with prosciutto di parma.

WIJNTIP: Sauvignon Blanc - Chili 7.00

CRAYFISH PASTA 29.95

Tagliatelle with crayfish, lobster bisque, grey North Sea shrimps and fresh spinach.

WIJNTIP: Chablis de Bourgogne - Bourgogne 9.95

SPECIALTIES

TUNA TARTARE 28.00

A tower of tuna tartare with avocado and mango. Served on sushi rice and garnished with pomegranate and sesame seeds.

CARPACCIO DI TARTUFO 29.00

Carpaccio with fresh summer truffle, rocket and Parmesan cheese, served with organic bread or potato wedges.

BURRATA CAPRESE (V) 23.95

Creamy burrata, accompanied by tasty tomatoes, finished with fresh rocket and a drizzle of extra virgin olive oil.

+ Prosciutto di Parma + 3.00

TEAROOM

(BETWEEN 2:00 PM - 5:30 PM, SUNDAY TILL 5:00 PM)

SNACK

ANDRÉ'S CRACKERS 15.95

Toasted organic bread from TROG with farmer's ham, Gouda cheese and a salad.

PASTRIES

Our pastries are all homemade with love and adapt to the season. Feel free to come and have a look in the window. I am sure we have something delicious for you!

DESSERTS

ANDRÉ'S SWEETS 12.95

Fresh pastries and sweets every day.

TARTE TATIN 12.00

Upside-down apple pie with a crispy crust. Served with ice cream and whipped cream.

ETON MESS 12.50

Combination of creamy macarpone, crispy meringue and fresh strawberries.

SUMMER "TIRAMISU" 12.00

A twist on the classic version with Lotus, fresh raspberries and creamy mascarpone.

VERSE SABAYON 14.00

Italian classic, based on white wine, whipped up à la minute by our chef!



PANCAKES (CRÊPES)

Homemade made in the traditional way.

SUGAR 6.50

NUTELLA 8.50

HONEY 8.50

STRAWBERRY JAM 8.50

PEAR JAM ("LUIKSE STROOP") 8.50

CARAMEL 8.50

BANANA 8.50

MAPLE SYRUP 9.50

ICING SUGAR & LEMON 9.50

FRESH "ADVOCAAT" (LIQUOR) 11.50

SEASONAL FRUITS 11.95

STRAWBERRIES 11.95

RED FRUITS 11.95

BUENO SAUCE & KINDER BUENO 11.95

BISCOFF SAUCE & COOKIES 11.95

ADD EXTRA:

- farmhouse butter; +1.50
- whipped cream; +2.00
- fresh chocolate sauce; +2.50
- scoop of homemade ice cream. +2.95

TEAROOM

(BETWEEN 2:00 PM - 5:30 PM, SUNDAY TILL 5:00 PM)



AMANDA'S WAFFLES (XL)

Brussels waffles, extra large, very light and crispy.
Our waffles are fresh, so there may be a waiting time.

ICING SUGAR	8.95
NUTELLA	10.95
HONEY	10.95
STRAWBERRY JAM	10.95
PEAR JAM ("LUIKSE STROOP")	10.95
CARAMEL	10.95
BANANA	10.95
MAPLE SYRUP	11.95
FRESH "ADVOCAAT" (LIQUOR)	13.50
SEASONAL FRUITS	13.95
STRAWBERRIES	13.95
RED FRUITS	13.95
BUENO SAUCE & KINDER BUENO	13.95
BISCOFF SAUCE & COOKIES	13.95

ADD EXTRA:

- farmhouse butter; +1.50
- whipped cream; +2.00
- fresh chocolate sauce; +2.50
- scoop of homemade ice cream. +2.95

80'S MILKSHAKES

Served like in the 80s (with whipped cream).

CHOOSE FROM: **8.95**

Vanilla, strawberry, raspberry, mocha, banana
chocolate, biscoff, pistachio and ferrero rocher.

AMERICAN PANCAKES

SEASONAL FRUIT **15.95**

Freshly cut fruit and maple syrup.

RED FRUIT **15.95**

With a selection of red fruits and maple syrup.

DUBAI CHOCOLATE **16.50**

Creamy pistachio cream and chocolate sauce.

ADD EXTRA:

- whipped cream; +2.50
- fresh chocolate sauce; +2.00
- scoop of homemade ice cream. +2.95

YOU CHOOSE, WE CREATE!

Choice of: Vanilla, strawberry, raspberry, mocha, banana, chocolate, biscoff, pistachio and ferrero.



1 scoop	4.95
2 scoops	8.50
3 scoops	10.50
• fresh whipped cream;	2.00
• fresh chocolate sauce.	2.50

TEAROOM

(BETWEEN 2:00 PM - 5:30 PM, SUNDAY TILL 5:00 PM)

Our ice cream is homemade according to authentic family recipes, served with fresh whipped cream.

CLASSIC SUNDAES

DAME BLANCHE/ DAME NOIRE 11.50

Vanilla/chocolate ice cream, chocolate sauce.

BANANA SPLIT 11.95

Vanilla, banana, fresh chocolate sauce.

ITALIAN 12.95

Vanilla, strawberry and pistachio ice cream.

BRÉSILIENNE 11.50

Vanilla ice cream, caramel sauce, bresilienne.

BELGIAN STRAWBERRIES 12.50

Vanilla, strawberries (ice cream), coulis.

PISTACHIO 11.50

Pistachio, vanilla ice cream, chocolate sauce.

PEACH MELBA 11.50

Vanilla ice cream, peach in syrup, coulis.

ADVOCAAT 12.95

Vanilla ice cream, "advocaat", chocolate shavings.

HERMAN 11.95

Chocolate, vanilla ice cream, meringue, chocolate sauce.

RASPBERRY 12.50

Raspberry sorbet, coulis, fresh raspberries.

FRUITY SUNDAES

ANDRÉ 12.95

Vanilla ice cream, fresh seasonal fruit.

BERRY DREAM 12.95

Strawberry ice cream, raspberry sorbet, red fruit.

BANOFFEE 11.50

Banana ice cream, caramel sauce, chocolate shavings.

TROPICAL 12.50

Vanilla ice cream, fresh mango, coconut flakes.

PISTACHIO KISS 12.95

Pistachio ice cream, raspberry sorbet, raspberries.

TWISTED SUNDAES

ESPRESSO 12.95

Mocha ice cream, coffee sauce, boudoirs.

MOKKA CRUNCH 11.50

Mocha ice cream, caramel sauce, brésilienne nuts.

MALTESE FANTASY 12.95

Chocolate ice cream, chocolate sauce, Maltesers.

FERRERO ROCHER 11.95

Vanilla, ferrero ice cream, ferrero rocher.

COUPE D'OR 12.95

Chocolate, Ferrero ice cream, chocolate sauce, Ferrero.

LOTUS BISCOFF HEAVEN 12.95

Biscoff ice cream, cookies & sauce.



CHOCOLATERIE PETER DE GROOTE

BE SURE TO VISIT OUR SECOND SHOP.

Here, you can choose from a wide selection of Belgian chocolates, carefully selected for their quality and taste. In addition to chocolate, we also offer a broad range of marzipan, confectionery, regional beers, and the famous Ypres 'Katjes'!



*CHOCOLATERIE PETER DE GROOTE
GROTE MARKT 43,
8900 IEPER*



Grote Markt 5, 8900 IEPER

057/44.53.06

www.kaffeeandre.be

info@kaffeeandre.be

WIFI

Kaffee_Andre_Guest(5)

kaffeeandre8900

THANK YOU FOR YOUR VISIT!

Peter, Nathalie, Simon, & Zoë.



kaffeeandre



Kaffee André