



Desserts winter 2011

Sweet News

Coupes which (almost) everybody knows

Banana split **14.00**

*Vanilla ice cream with fresh banana,
served with hot chocolate sauce, whipped cream and almond splits*

Coupe Dänemark **14.00**

Vanilla ice cream with hot chocolate sauce and whipped cream

Dessert coupe **11.00**

Latte Macchiato **11.00**

Coffee ice cream served in a glass, which you can take home

Dessert coupe **7.00**

Chocolate Mousse **14.00**

*Homemade, creamy and always good!
Made of white and brown Toblerone chocolate*

Smaller mousse **11.00**

Winter Coups

Coupe „Malaga“ **14.00**

*Coconut ice cream with rum raisins, garnished with whipped cream and
roasted coconut chips*

Dessert coupe **11.00**

Coupe „Sweet dreams“ **14.00**

*Chocolate ice cream with Amarena cherries,
garnished with whipped cream and chocolate crossies*

Dessert coupe **11.00**

Coupe „Normande“ **14.00**

*Cinnamon ice cream with apple ragout
with whipped cream, garnished with homemade apple chips*

Dessert coupe **11.00**



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Crumble cake „Grandmother’s Style“ **6.00**

Depending on weather and market supply

with cream **8.00**

Creme slice „Die Waid“ **7.00**

Perfumed with cherry schnapps.

Taste it and you will remember it a lifetime!

Fruit cake **6.00**

Daily fresh prepared, ask your waiter for the today’s creation

with cream **8.00**

We have an additional daily changing offer **8.50**

You can see all the actual cakes in our cake display cabinet in the entrance area.

Sweet winter

Tiramisu of mulled wine **13.50**

*With a vanilla mascarpone cream, mulled wine
and fluffy biscuit*

Orange panna cotta **13.50**

with orange salad, refined with Campari

Sugared pancake slices with raisins **13.50**

*refined with Grand Marnier, served with plum compote
The perfect dessert for cold winter days*

Meringue Glace „Chantilly“ **14.00**

*Giant meringues with vanilla- and strawberry ice cream,
garnished with fresh fruits and whipped cream*

Meringue „Chantilly“ **11.00**

Giant meringues with fresh fruits and whipped cream

Dr. Bircher’s Muesli

Bircher’s muesli **9.50**

For breakfast, dessert or just for fun

Large portion of Bircher’s muesli **12.50**

Sweet news

Variation of gingerbread **15.80**

Homemade gingerbread muffin and parfait of gingerbread, served with fresh fruits and yogurt

Homemade chocolate Crème-Brulée **13.80**

served with a salad of mandarins, refined with honey

Beignets aux Pommes **15.80**

Homemade apple fritters with cinnamon sugar, served with vanilla sauce and a scoop of white chocolate ice cream

Mango mousse **15.80**

Homemade mango mousse with chilli, served with caramel ice cream with sea salt and fresh fruits

Dessert variation „White christmas“ **16.50**

Variation of different specialties from our patisserie

Lukewarm pastry with cottage cheese **14.80**

Homemade cottage cheese strudel with lemon zest, served with mandarin sorbet, accompanied by seasonal fruits



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OUR CURRENT FLAVOURS

ICE CREAM

Vanilla, strawberry, chocolate, mocha, white chocolate, coconut, banana with chocolate chips, yogurt, cinnamon

SORBETS

Mango, lemon, mandarin, blood orange, pineapple

*CHF 3.50 per scoop
additional whipped cream CHF 2.00*

MILK SHAKE

With a flavour of your choice CHF 9.50

OUR SORBET COUPES

<i>Lemon sorbet</i>	<i>CHF 9.50</i>
<i>with Wodka</i>	<i>CHF 14.00</i>
<i>with red Wodka</i>	<i>CHF 14.00</i>
<i>Mandarin sorbet</i>	<i>CHF 9.50</i>
<i>with Bacardi</i>	<i>CHF 14.00</i>
<i>Mango sorbet</i>	<i>CHF 9.50</i>
<i>with Tequila</i>	<i>CHF 14.00</i>
<i>Pineapple sorbet</i>	<i>CHF 9.50</i>
<i>with Batida de coco</i>	<i>CHF 14.00</i>
<i>Blood orange sorbet</i>	<i>CHF 9.50</i>
<i>with Campari</i>	<i>CHF 14.00</i>