

Coupes which (almost) everybody knows

Banana split **13.80**

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

Coupe Denmark **13.80**

Vanilla ice cream with hot chocolate sauce and whipped cream

Dessert coupe **10.80**

Latte Macchiato **9.80**

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

Chocolate mousse **13.80**

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

Dessert mousse **10.80**

Summercoupes

Pina Colada Coupe **13.80**

*Pineapple sorbet with coconut sauce refined with white rum, garnished
With whipped cream and fruit.*

Dessert coupe **10.80**

Berry Dream Coupe **13.80**

*Luke warm berry ragout with vanilla ice cream
Garnished with whipped cream*

Dessert coupe **10.80**

Fitness Coupe **13.80**

*Yoghurt ice cream with raspberry sauce and natural yoghurt
Garnished with homemade Croquant*

Dessert coupe **10.80**

Sweet news

Crumble cake „Grandmother’s Style“	5.40
<i>with cream</i>	7.40
Homemade Forest berry - Cheesecake	7.40
<i>Just the right thing for warm days</i>	
Homemade Hazel – nutcake	7.40
<i>Its worth trying</i>	
Homemade Almond – Linzer tarte	7.40
<i>Classic and always loved, „As long as it lasts“</i>	
Creme slice „Die Waid“	6.80
<i>Perfumed with Cherry-schnapps. Take it and you will remember a lifetime!</i>	
Fruitcake	5.00
<i>daily fresh prepared, ask your waiter</i>	
<i>with Cream</i>	7.00

Sweet Summer

Mocca flan „Capuccino“	6.80
<i>Homemade mocca flan refined with chocolate sauce Garnished with fruit and whipped cream</i>	
Lemon-Thyme Mousse „Cantaloupe“	13.80
<i>Homemade lemon thyme – mousse accompanied by melon salad Refined by white port, served with mini-lemon cake</i>	
Panna Cotta „Melba“	10.80
<i>Homemade peach panna cotta Refined with raspberry sauce</i>	
Meringue Glace „Chantilly“	13.80
<i>Giant meringues with vanilla- and strawberry ice cream, Garnished with fresh fruits and whipped cream</i>	
Meringue „Chantilly“	10.80
<i>Giant meringues with fresh fruits and whipped cream</i>	

Dr. Bircher’s Muesli

Bircher’s muesli	6.80
<i>For breakfast, dessert or just for fun</i>	
Large portion of Bircher’s muesli	9.50

Sweet News

Raspberry – Mascarpone cream **14.90**

In a chocolate coat, refined with raspberry sorbet and seasonal fruit bouquet

Ravioli di Arancia **13.90**

Luke warm chocolate ravioli filled with orange and ricotta accompanied by a white chocolate sauce, garnished with rosemary croquant

Cheesecake „Summer Time“ **12.90**

Cheesecake with fresh forest berries accompanied by a scoop of cassis-sorbet

Black forest Tiramisu **11.80**

*Vanilla – mascarpone cream
Perfumed with cherry brandy, cherry chutney,
Chocolate wafers and fine biscuit base*

Peppermint-Granite „Die Waid“ **13.90**

*With a lot of seasonal fruit served ice cold,
Moderately sweet, and very refreshing.
The favourite dessert of our Kitchen chef
Jean-Luc Boutilly*

Cherry Yoghurt-Mousse **13.90**

*With a fruity, creamy core,
Coated with cream and crispy wafers,
Let us surprise you!*

Portion fresh Forest berries **12.80**

With cream or whipped cream **15.80**

With vanilla icecream **15.80**

Our Flavours of the Day

Ice cream

*Vanilla, Strawberry, Chocolate, Mocca, Yoghurt
Pistachio, Banana with choco chips*

SORBETS

*Mango, Raspberry, Blackcurrent
Melon, Pineapple and Apricot*

per scoop Fr. 3.30

Cream Fr. 2.00

FRAPPE

Choose your flavour Fr. 8.80

OUR SORBETS

*Lemon sorbet natural Fr. 9.00
with Vodka Fr. 13.80
with red Vodka Fr. 13.80*

*Pineapple sorbet natural Fr. 9.00
with Tequila Fr. 13.80*

*Mango sorbet natural Fr. 9.00
with Baccardi Fr. 13.80*

*Raspberry sorbet natural Fr. 9.00
Raspberry brandy Fr. 13.80*

*Melon sorbet natural Fr. 9.00
With white Port Fr. 13.80*

*Cassis sorbet natural Fr. 9.00
With cream de Cassis Fr. 13.80*