

WINTER SWEET DISHES

Small chocolate mousse served in a cup with strawberry sauce and half whipped cream
CHF 9.50

Warm chestnut tartlet with ice-cream of kirsch from Maienfeld and Alsatian plum compote
CHF 12.50

Ice-cup vermicelles, vanilla ice-cream, meringues with whipped cream
CHF 13.—

Heidi's preferred ice-cream
with walnut ice-cream, pistachio ice-cream, meringue, nuts and chocolate sauce
CHF 13.—

Mango sorbet garnished with fruits (without cream)
CHF 13.—

Meringue and ice-cream (with cream)
CHF 12.50

Swiss ice-coffee with kirsch (stirred)
CHF 13.—

Marinated Armagnac plums with cinnamon and vanilla ice-cream (with cream)
CHF 14.—

Burned custard grandmother's style (with cream)
CHF 9.50

Fresh fruit salad (without cream)
CHF 10.50

Toblerone mousse with marinated strawberries
CHF 14.—

Caramel flan (with cream)
CHF 8.50

Apple fritters with vanilla sauce (4 pieces)
CHF 11.50

Sweet dish from the monthly menu
CHF 12.—

Portion ice-cream (without cream)
(Vanilla, chocolate, mocha, cinnamon, strawberry and lemon)
1 scoop CHF 3.80

Whipped cream
CHF 1.50

Small cheese plate
CHF 14.—