## HOMEMADE SWEETS

Chestnut layer cake $\downarrow$ ..... 14.50
with Cranberry jelly and white canache
Pears Tarte ${ }^{*}$ * ..... 13.50
with cinnamon glace and ragout of pears
Orange crème Brûlée $\downarrow$ ..... 12.50
served plums and biscotti
Warm sweet potato pistachio tarte $\downarrow$ ..... 10.50
with coconut-crème fraiche ice cream
Homemade caramel flan $\boldsymbol{V}$ \& ..... 10.50
garnished with fruits
Coffee „.Gourmet" ..... 12.50
3 small delights
with a coffee of your choice
Cheese of Rolf Beeler $\boldsymbol{v} \mathbf{v}^{\prime}$ 为 ..... 16.50

## DESSERT WINE

These dessert wines go very well with ourhomemade desserts.
Moscato d'Asti DOCG MO, 2009
Vigna senza nome, 6\% vol. 10 cl ..... 8.00
Château Rieussec, 2003
1er Cru classé, Sauternes ..... 10 cl ..... 28.00
«São Miguel» Tawny, 2011 ..... 4 cl ..... 14.50
Baumgartner Weinbau Tegerfelden
edle Weinlikör-Rarität aus 100 \% Blauburgunder

## COUPES

Coupe Denmark ..... 13.80
vanilla ice cream with chocolate sauce ..... Mini 10.80
and whipped cream
Classic banana split ..... 14.80
vanilla and chocolate ice cream, ..... Mini 11.80
fresh banana, chocolate sauce and whipped cream
Ice coffee ..... 13.80with mocca ice creamMini 11.80
Coupe Nesselrode ..... 13.80
chestnut puree, meringue, vanilla ice cream ..... Mini 11.80cream and sour cherries
Vermicelle ..... 13.80
chestnut puree served with wiped cream and meringue ..... Mini 10.80
Hazelnut-caramel sundae ..... 13.80
hazelnut and Vanilla ice with creamy caramel sauce, ..... Mini 10.80 nut brittle and whipped cream
our coupes can be served in different sizes.
for a half portions reduce the prices of CHF 4

## TASTY ICE CREAM AND SORBETS

Our ice cream flavours:<br>caramel, chocolate, strawberry, vanilla, mocca or hazelnut

Our sorbet flavours:
Lemon, raspberry, mango

per scoop<br>4.60<br>with whipped cream<br>1.80

## DELIGHTFUL CAKES

Black Forrest cake 6.80
Treichler's real cherry cake «Zug style» 8.80

Carrots cake «Seerose» with Cocos and pine apple 6.80
Chocolate-truffle cake 6.80

