

# HOMEMADE SWEETS

Chestnut layer cake with Cranberry jelly and white canache	14.50
Pears Tarte ✓ ≪ with cinnamon glace and ragout of pears	13.50
Orange crème Brûlée verseur served plums and biscotti	12.50
Warm sweet potato pistachio tarte vi with coconut-crème fraiche ice cream	10.50
Homemade caramel flan <b>√ ≪</b> garnished with fruits	10.50
Coffee "Gourmet" 3 small delights with a coffee of your choice	12.50
Cheese of Rolf Beeler V V A X	16.50



# **DESSERT WINE**

These dessert wines go very well with our homemade desserts.

Moscato d'Asti DOCG MO, 2009 Vigna senza nome, 6% vol.	10 cl	8.00
<b>Château Rieussec, 2003</b> 1er Cru classé, Sauternes	10 cl	28.00
<b>«São Miguel» Tawny, 2011</b> Baumgartner Weinbau Tegerfelden edle Weinlikör-Rarität aus 100 % Blauburgunder	4 cl	14.50



# COUPES

Coupe Denmark vanilla ice cream with chocolate sauce and whipped cream	13.80 Mini 10.80
Classic banana split vanilla and chocolate ice cream, fresh banana, chocolate sauce and whipped cream	14.80 Mini 11.80
Ice coffee with mocca ice cream	13.80 Mini 11.80
Coupe Nesselrode chestnut puree, meringue, vanilla ice cream cream and sour cherries	13.80 Mini 11.80
Vermicelle chestnut puree served with wiped cream and meringue	13.80 Mini 10.80
Hazelnut-caramel sundae hazelnut and Vanilla ice with creamy caramel sauce, nut brittle and whipped cream	13.80 Mini 10.80

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:

caramel, chocolate, strawberry, vanilla, mocca or hazelnut

#### Our sorbet flavours:

Lemon, raspberry, mango

per scoop	4.60
with whipped cream	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