



Dessert Menu



Homemade Dessert

Lemo-mascarpone cream with nut crumble	12.50
«Crema catalana» A flambéed cream (caramel)	13.50
Warm homemade chocolate cake with a chocolate heart With sourcream ice cream The preparation takes min. 20min	13.50
Rhubarb and strawberry compote With sour cream ice cream and mint	13.50
Creamy Slice – a classic swiss desert	15.00
Meringue «Merängge» from «Kemmeriboden» With whipped cream	11.00
With vanilla ice cream, strawberry sorbet and whipped cream	14.50
«Leuen Dessert» 3 surprise Mini Desserts (1 cake, 1 cream, 1 ice cream)	14.50

“Coupes” (Ice cream sundae)

Le Colonel Lemon sorbet with vodka	16.50
Banana Split Vanilla ice cream with banana, warm homemade chocolate sauce, roasted almonds and whipped cream	13.50
Coupe Dänemark Vanilla ice cream with warm homemade chocolate sauce and whipped cream	13.50
Coupe stirred coffee ice cream	13.00
Coffee ice cream with nut brittle and whipped cream If you like with “Kirsch” – a swiss cherry schnapps	+3.50



Mini Dessert

Mini Dänemark Vanilla ice cream with warm homemade chocolate sauce and whipped cream	10.50
Mini Bananasplit Vanilla ice cream with banana, warm homemade chocolate sauce, roasted almonds and whipped cream	10.50
Affogato al caffè Vanilla ice cream with a espresso	9.00

Cheese

Cheese variation served with figs mustard, bread, nuts and grapes	17.50
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Dessert wine, which we recommend to the cheese:

"Pasitea Spätlese, 2019, 1 glass Bodegas Piedra Negra –François Lurton, Chacayes, Argentina, 13.5% vol. Pinot Gris, Torrontés	12.50
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Ice Cream

Ice cream:
Chocolate, coffee, caramel, sourcream, vanilla and pistachio

Sorbets:
Strawberry, blood orange and lemon

Per scoop	4.50
with whipped cream	+2.00
with homemade chocolate sauce	+2.50

All prices are in CHF and includes taxes of 8,1%