



HOMEMADE DESSERTS SINCE 1983

Did you know that...

...homemade desserts have a long and preserved tradition in our house?

...our desserts are made exclusively with fresh ingredients?

...we only purchase high-quality and regional raw materials from our suppliers?

...our desserts are made without artificial preservatives?

...regionality and seasonality are very important to us?

„Me wöschid en Guetel!“



HOMEMADE CAKES AND PATISSERIE

Do you fancy a delicious piece of cake or a pastry?

In our bistro you can find the cake and patisserie buffet till 17.00 o'clock.

Here you can look over the shoulder of our confectioner
and choose a piece of homemade cake yourself...

...if from 17.30 o'clock the cake and patisserie buffet is no longer available?

Our staff will be happy to advise and show you
what fresh cakes are still available.



OUR AUTUMN - DESSERTS

Tyrolean plum strudel ☆

Homemade strudel with juicy plums and nuts,
served with vanilla sauce and the finest cinnamon ice cream

13.—

Plums and Chocolate Variation NEU

lukewarm chocolate cake, plum compote,
chocolate crumble and plum sorbet

13.—

Homemade seasonal sorbets ☞ V

Plum sorbet

1 scoop without cream 4.—

1 scoop with cream 5.—

Portion Vermicelles ☆ ☞

Vermicelles with meringues and whipped cream

13.—

Coupes Marrons ☆ ☞

Meringues, vanilla ice cream and vermicelles

13.—



REFRESHING AND FRUITY

	small	regular
Orange - Ice - Cocktail ☆ ☞		
Delicious refreshment of vanilla and orange ice cream and fresh orange juice	8.80	11.50
Tutti Frutti ☞		
Fresh fruit salad with vanilla and strawberry ice cream and whipped cream	9.60	12.—
Seasonal fruit salad ☞		
Prepared with fresh seasonal fruits (without sugar) and garnished with whipped cream	9.60	12.—
Birchermüesli		
Garnished with fresh, seasonal fruit and whipped cream, served with a crispy roll	9.60	12.—
Midsummer dream ☞		
Lemon sorbet with berries in their juice with a dash of wild strawberry liqueur and whipped cream	9.60	12.—



OLD FAVOURITES

	small	regular
Bananasplit A banana with vanilla and banana ice cream, topped with hot melted chocolate, caramelised almonds and whipped cream	9.60	12.—
Coupe «Denmark» 🍫 Vanilla ice cream with hot melted chocolate and whipped cream	8.80	11.—
Swiss iced coffee ☆ 🍫 Mocca ice cream in chilled coffee garnished with whipped cream	8.80	11.—
Viennese iced coffee ☆ 🍫 Vanilla ice cream in chilled coffee garnished with whipped cream	8.80	11.—



DELICIOUS CREAM DESSERTS

	small	regular
Meringues 🥚		
Homemade meringues with whipped cream and garnished with fresh fruits	8.—	10.—
Meringues - Ice 🥚		
With vanilla and strawberry ice cream, with fresh fruits and whipped cream	8.80	11.—
Cream Caramel		
Homemade, with caramel sauce, topped with whipped cream and caramelised almonds		9.—



OUR HOMEMADE SPECIALTIES

	small	regular
„Parfait «Appenzell»” ☆ Our very own creation - a parfait made from Appenzeller «Biber» and chocolate cream		12.—
„Blue Wonder” ☆ ☞ Hot blueberries with vanilla ice cream and whipped cream	9.60	12.—
„Apple strudel” ☆ Homemade, with vanilla sauce and whipped cream	9.60	12.—
„Waltzing dream” ☆ Apple strudel with vanilla sauce, vanilla ice cream and whipped cream	11.20	14.—



LIGHT SWEETS TO ROUND OFF YOUR MEAL

Coupe «Rocher» ☆

Hazelnut and chocolate ice cream,
served with caramelised almonds and whipped cream 9.80

Smooth angel ☆ ☑

Vanilla ice cream with peach juice and egg liqueur – „Pure heaven!“ 10.—

„Dolce Vita“ ☆ ☑

Stracciatella ice cream with Amarena - cherries, cherry schnapps and cream 10.—

«Affogato al Caffé» ☑

A scoop of vanilla ice cream with an espresso and ghiottini 7.—
– plus 2cl Amaretto di Saronno + 3.—

LIGHT SWEETS TO ROUND OFF YOUR MEAL



Coupe «Grand Marnier» ☞

Homemade orange ice cream with «Grand Marnier»

10.—

Coupe «Vieille Prune» ☞

Refreshing plum sorbet with Vieille Prune

10.—

Coupe «Colonel» ☞

Homemade lemon sorbet with vodka

10.—

Dessert cheese ☞

Four different cheeses from the region accompanied by pear bread, grapes, nuts, Appenzeller butter and homemade beer gelée

Served with crusty bread from our village baker

15.—



HOMEMADE ICE CREAM

Whole year ☞

Vanilla | Chocolate | Hazelnut | Mocca | Stracciatella |
Cinnamon | Pistachio | Banana | Strawberry

Seasonal ☞ ♡

Plum sorbet | Lemon sorbet | Orange sorbet

	without cream	with cream
1 scoop	4.—	5.—
2 scoops	7.—	8.—
3 scoops	10.—	11.—
every additional scoop		+ 3.—



MILK SHAKES

Whole year ☞

Vanilla | Chocolate | Hazelnut |
Mocca | Stracciatella | Cinnamon |
Pistachio | Banana | Strawberry | Ovomaltine (not gluten-free possible) 9.—

Seasonal ☞

Plum sorbet | Lemon sorbet | Orange sorbet 9.—



ESPECIALLY FOR OUR LITTLE GUESTS TILL 12 YEARS OLD

Ice creams varieties ☞

Vanilla | Chocolate | Hazelnut | Mocca | Stracciatella | Cinnamon | Pistachio | Banana | Strawberry

Sorbets varieties ☞ ♡

Plum sorbet | Lemon sorbet | Orange sorbet

Kite ☞

One scoop of ice cream of your choice, with fresh fruit salad and a cute chocolate kite 7.50

Mini Denmark Coup ☞

One scoop of vanilla ice cream with hot melted chocolate sauce, whipped cream and a fun chewing gum figure 7.—

Rainbow

One scoop of vanilla ice cream with Smarties and whipped cream 6.—



DELIGHTS TO TAKE AWAY

Do you have something to celebrate at home and want more time for other things?
Then leave the baking to us!

We will be happy to advise you about
Pies, cakes, ice cream cakes, pastries, Àpero - Snacks...
...or do you have a favorite dessert?

Do you love our ice cream?
350 g ice cream – takeaway box*
CHF 12.—

* possible depending on stock and day of the week. For larger quantities, please order in advance.