



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 Guete“!



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 SUMMER - DESSERTS

«Limoncello» - Tiramisu

With orange - mint - salad

12.50

Coupe «Romanoff»

Marinated fresh strawberries with homemade vanilla ice cream and whipped cream

12.50

Fresh Strawberries

With whipped cream or crème fraîche (without sugar)

11.50

Homemade seasonal sorbet V

Apricot

1 scoop without cream 4.—

1 scoop with cream 5.—



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		
With lots of fresh fruits and served with a bread roll	9.60	12.—
Midsummer dream		
Lemon sorbet with various berries in warm juice, garnished with a shot of „Strawberry Liqueur No. 7“ from GOBA and cream	9.60	12.—



OLD FAVOURITES

	smal	regular
Bananasplit A banana with vanilla and banana ice cream, topped with warm chocolate sauce, caramelised almonds and whipped cream	9.60	12.—
Coupe «Denmark» Vanilla ice cream with warm chocolate sauce 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

	smal	regular
Meringue Homemade meringue 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 fresh whipped cream and caramelised almonds		9.—



OUR HOMEMADE SPECIALTIES

	smal	regular
„Parfait «Appenzell»“ ☆ Our very own creation - a parfait made from Appenzeller «Biber» and chocolate cream	9.60	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.—

☆ Classic ☑ Gluten free ♯ Vegan NEU New

Please contact our staff for information concerning allergies †All prices include Vat.



LIGHT SWEETS TO ROUND OFF YOUR MEAL

Coupe „Rocher“ ☆

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

Coupe „After - Eight“ ☆

Pistachio ice cream, chocolate sauce, peppermint liquer and an «After-Eight» 10.—

„Smooth angel“ ☆

Vanilla ice cream with peach juice and egg liquer – „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 6.—
– plus 2cl Amaretto di Saronno + 3.—



LIGHT SWEETS TO ROUND OFF YOUR MEAL

„South sea magic“ ☆

Vanilla ice cream with pineapple pieces, sprinkled coconut and «Santis malt cream»

10.—

Coupe «Grand Marnier»

Homemade orange ice cream with «Grand Marnier»

10.—

Coupe «Colonel»

Homemade lemon sorbet with vodka

9.80

Dessert cheese

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

15.—



HOMEMADE ICE CREAM AND MILK SHAKES

Whole year

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

All our ice creams are gluten-free 

Sorbets SAISONAL

Apricot  | Lemon  | Orange 

All our sorbets are lactose and gluten-free  

	without cream	with cream
1 Scoop of ice cream	4.—	5.—
2 Scoops of ice cream	6.80	7.80
3 Scoops of ice cream	9.60	10.60
each additional ball		+ 3.—



MILK SHAKES

Whole year

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

All our ice creams are gluten-free 

9.—

Saisonal SAISONAL

Apricot  | Lemon  | Orange 

All our sorbets are lactose and gluten-free  

9.—

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Milk shakes  available with Oatly oat milk

+ 1.50



ESPECIALLY FOR OUR LITTLE GUESTS TILL 12 YEARS OLD

Glacé varieties

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

All our ice creams are gluten-free 

Apricot sorbet  | Lemon sorbet  | Orange sorbet 

All our sorbets are lactose and gluten-free  

„Kite“

One scoop of ice cream of your choice, with fresh fruit salad and a cute chocolate kite 7.—

Children's surprise

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

„Rainbow“

One scoop of vanilla ice cream coated with Smarties and with whipped cream 7.—

Smarties-Cornet

Vanilla ice cream with Smarties served in a cornet 3.—

☆ Classic  Gluten free  Vegan  New

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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?
½ liter homemade ice cream to go*
CHF 9.—

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