



HOMEMADE DESSERTS SINCE 1983

Did you know that...

- ...homemade desserts have a long and proven tradition in our establishment?
- ...our desserts are made exclusively with fresh ingredients?
- ...we only source high-quality, regional raw materials from our suppliers?
- ...our desserts contain no artificial preservatives?
- ...regionality and seasonality are very important to us?

„Enjoy your meal“!



HOME-MADE CAKES AND PATISSERIE

Would you like a delicious piece of cake or some biscuits?

In our bistro, you will find a daily changing cake and patisserie buffet until 5 p.m.

Here you can watch our confectioner at work
and choose a slice of homemade cake for yourself...

...when the cake and pastry buffet is no longer available after 5.30 p.m.?

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



OUR SUMMER DESSERTS

Classic tiramisu NEU

An Italian dessert with mascarpone, espresso and sponge fingers

12.50

Coupe «Romanoff»

Marinated fresh Swiss strawberries with homemade vanilla ice cream and whipped cream

12.50

Fresh Swiss Strawberries

With whipped cream (without sugar)

11.50

Homemade seasonal sorbet Y

Peach and raspberry

1 scoop without cream 4.—

1 scoop with cream 5.—



FRUITY AND REFRESHING

	small	normal
Orange ice cream 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 fruit (no sugar added) and topped with whipped cream	9.60	12.—
Birchermuesli Garnished with fresh, seasonal fruit and whipped cream, served with a crispy 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.—



POPULAR AND TIME-TESTED CLASSICS

	small	normal
Banana split A banana accompanied by vanilla and banana ice cream, topped with warm chocolate sauce, garnished with Rocher almonds and whipped cream.	9.60	12.—
Coupe «Denmark» ☞ Vanilla ice cream topped with warm chocolate sauce, garnished with whipped cream	8.80	11.—
Swiss iced coffee ☆ ☞ Mocha 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	normal
Meringues ☞		
Homemade meringues topped with whipped cream and fresh fruit	8.—	10.—
Meringues - Ice cream ☞		
Homemade meringues, vanilla and strawberry ice cream, topped with plenty of whipped cream and fresh fruit	8.80	11.—
Cream Caramel		
Homemade, with caramel sauce, topped with whipped cream and Rocher almonds		9.—



OUR DESSERT SPECIALITIES

	small	normal
Parfait «Appenzell» ☆		
Our in-house creation made from spicy Biberfladen - Parfait (gingerbread) garnished with chocolate cream		12.—
«Blue Wonder» ☆ ☞		
Warm blueberries garnished with melt-in-the-mouth vanilla ice cream and cream	9.60	12.—
Apple strudel ☆		
Homemade, garnished with warm vanilla sauce and whipped cream	9.60	12.—
Waltz Dream ☆		
Apple strudel with warm vanilla sauce, melt-in-the-mouth vanilla ice cream and whipped cream	11.20	14.—



LIGHT SWEETS TO ROUND OFF YOUR MEAL

Coupe «Rocher» ☆

Hazelnut and chocolate ice cream, caramelised rocher almonds, garnished with whipped cream

9.80

Coupe «Gentle angel» ☆ ☑

Vanilla ice cream with peach juice, egg liqueur and whipped cream – simply heavenly!

10.—

Coupe «Dolce Vita» ☆ ☑

Stracciatella ice cream with Amarena cherries, cherry brandy and cream

10.—

«Affogato al Caffé»

A scoop of vanilla ice cream with an espresso and ghiottini
– plus 2cl Amaretto di Saronno

7.—

+ 4.—

LIGHT SWEETS TO ROUND OFF YOUR MEAL



Coupe «Grand Marnier» ☞

Refreshing mandarin sorbet with Grand Marnier

10.—

Coupe «Colonel» ☞

Homemade lemon sorbet with vodka

10.—

Dessert – Cheese platter ☞

four different types of cheese from the region
grapes, nuts, butter and homemade beer jelly

15.—



HOMEMADE ICE CREAM FLAVOURS

Whole year ☞

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

Seasonal ☞ ♻

Peach-raspberry sorbet | Lemon sorbet | Orange sorbet

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



MILK SHAKES

Whole year ☞

Vanilla | Chocolate | Hazelnut | Mocha | Stracciatella |
Cinnamon | Pistachio | Banana | Strawberry |
Ovomaltine (not available gluten-free)

9.—

Seasonal ☞

Peach-raspberry sorbet | Lemon sorbet | Orange sorbet

9.—



ESPECIALLY FOR OUR YOUNGER GUESTS UP TO 12 YEARS OLD

Ice cream flavours 🍪

Vanilla † Chocolate † Hazelnut † Mocha † Stracciatella † Cinnamon † Pistachio † Banana † Strawberry

Sorbet flavours 🍪 🌱

Peach-raspberry † Lemon † Orange

«Kite»

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

7.—

«Mini Denmark» 🍪

A scoop of vanilla ice cream with chocolate sauce,
topped with whipped cream and a fun chewing gum figure.

7.—

Rainbow

A scoop of vanilla ice cream with Smarties and topped with whipped cream

7.—



JOY 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 would be happy to advise you on
cakes, tarts, ice cream cakes, biscuits, aperitif snacks...

...or do you have a favourite dessert that we can prepare for you?

Enjoy our homemade ice cream at home?

½ litre of ice cream to take away*

CHF 9.—

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