

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 WINTER - DESSERTS

Appenzeller "Apple Rösti" ☆ With vanilla sauce and tender melting cinnamon ice cream	13.—
"Kaiserschmarrn" ☆ Maybe the all time best dessert from Austria! served with stewed plums and poppy seed ice cream	13.—
Coupe "Vieille Prune" Refreshing plum sorbet with Vieille Prune	10.—
Portion Vermicelles ☆ Vermicelles with meringues and whipped crea	13.—
Coupes Marrons ☆ Meringues, vanilla ice cream and vermicelles	13.—



REFRESHING AND FRUITY		
	smal	regular
Orange - Ice - Cocktail ☆ Delicious refreshment of vanilla and orange ice cream and fresh orange juice (in winter with tangerine glacé and blood 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 🛭 Y 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.—



OLD FAVOURITES

	smal	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.—
Classic iced coffee Coffee ice cream topped with whipped cream	8.—	10.—
Iced coffee «Maison» ☆ Vanilla ice cream, topped up with cooled coffee and 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	10.—	13.—



LIGHT SWEETS TO ROUND OFF YOUR MEAL

Coupe "Ferrero Rocher" ☆	
Hazelnut and chocolate ice cream, served with caramelised almonds, whipped cream and a «Ferrero Rocher»	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



LIGHT SWEETS TO ROUND OFF YOUR MEAL

"South sea magic" ☆ (spring – summer) Vanilla ice cream with pineapple pieces, sprinkled coconut and «Santis malt cream»	10.—
Coupe «Grand Marnier» Homemade orange ice cream with «Grand Marnier» (in winter with mandarin ice cream)	10.—
«Affogato al Caffé»A scoop of vanilla ice cream with an espresso and ghiottini– plus 2cl Amaretto di Saronno	6.— + 3.—
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 AND MILK SHAKES

Whole year Vanilla ¦ Chocolate ¦ Hazelnut ¦ Mocca ¦ Stracciatella ¦

Cinnamon | Pistachio | Banana | Strawberry

Seasonal Mandarin ↑ Poppy Seed † Plum sorbet ↑

without cream with cream

1 scoop	4	5
2 scoops	6.80	7.80
3 scoops	9.60	10.60
every additional scoop		+ 3



MILK SHAKES

Cinnamon Pistachio Ba	nana¦ Strawberry	7

Vanilla | Chocolate | Hazelnut | Mocca | Stracciatella |

Seasonal Mandarin | Poppy Seed | Plum sorbet 9.—

Whole year



ESPECIALLY FOR OUR LITTLE GUESTS TILL 12 YEARS OLD

Ice varieties

Vanilla ¦ Chocolate ¦ Hazelnut ¦ Mocca ¦ Stracciatella ¦ Cinnamon ¦ Pistachio ¦ Banana ¦ Strawberry Mandarin ♥¦ Poppy Seed ¦ Plum sorbet ♥

,,	K	i	t	•
"		-	_	

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 hot melted 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.---

Ice Cornet

One scoop of ice cream of your choice served in a crunchy waffle cornet jede weitere Kugel mit Schlagrahm

5.---

+ 1 -

☆ Classic Ø Gluten free Y Vegan № New

Please contact our staff for information conserning allergies 'All prices include Vat.



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, Apero - 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.