

Fine spirits from the region

Marianne & Hanspeter Müller in Kaltenbach have been processing the best hand-picked organic fruit into fine wines for over 50 years.

Organic plum	2cl	38	9.50
Organic cherry	2cl	38	9.50
Organic pears	2cl	38	9.50
Organic Vieille Poire	2cl	38	9.50
Organic Vieille Prune	2cl	38	9.50
Pears Amaretto	2cl	34	9.50
Sweet wine Essentia (Zahner, Truttikon)	5cl		9.50

Grappa

Brunello	2cl	44	10.50
Moscato	2cl	43	10.50
Amarone	2cl	41	12.00

Homemade classics

caramel pudding	7.00
with cream	8.50
Grandma's cake	8.00
with vanilla ice cream	11.50
Iced crème brûlée	12.50
Cappuccino ice cream with homemade Baileys foam	12.50
Cappuccino-Baileys foam mini	9.50
Espresso with Baileys foam & 1 scoop of ice cream of your choice	10.50
Brownie with walnut ice cream	13.50
Vanilla ice cream with passion fruit sauce	12.50
Vanilla ice cream with passion fruit sauce mini	9.50

Dessert speciality

We serve this speciality between
11.00-14.00 and again from 18.00-21.00

La Tarte des Demoiselles Tatin	16.00
The world-famous apple tart from France served with a scoop of vanilla ice cream (20 minutes in the oven)	
Small Tatin	13.50

Ice creams

Coupe Danmark	12.50
Coup Danmark mini	9.50
Viennese iced coffee	12.50
2 scoops of vanilla ice cream, coffee and cream	
Viennese iced coffee mini	9.50
Meringue with cream	9.50
Meringue with vanilla ice cream and whipped cream	11.00
Lemon sorbet with vodka or Zahnners sparkling wine	14.50
Ice cream per scoop	4.00
Vanilla, chocolate, cappuccino, strawberry, walnut	
Sorbet per scoop	4.00
Raspberry, lemon, passion fruit with cream	1.50

Seasonal Speciality

Vermicelles (chestnut puree with meringue and cream)	12.50
Coupe Nesselrode (Vermicelles with vanilla ice cream)	13.50