

DESSERTS & CHEESES

*THE ART OF PREPARING DESSERTS
IS MUCH MORE THAN KNOWING
HOW TO FOLLOW RECIPES TO PERFECTION:
IT IS A REAL GESTURE OF LOVE.*

ERNST KNAM

*IF YOU REQUIRE FURTHER INFORMATION
ON THE ALLERGEN CONTENT OF OUR FOODS,
A MEMBER OF OUR STAFF WILL BE HAPPY
TO HELP YOU.*



SPECIALLY SELECTED DESSERT WINES

DINDARELLO
GRAPES: MOSCATO
MACULAN, VENETO

CHF 50.–

BY THE GLASS (0.5 CL) CHF 8.50

SMALL FORMAT

BEN RYÉ PASSITO DI PANTELLERIA, 2015

GRAPES: ZIBIBBO
DONNAFUGATA, SICILIA

CHF 62.–

BY THE GLASS (0.5 CL) CHF 10.–

VIN SANTO DI MONTEPULCIANO DOLCE SINFONIA, 2012

GRAPES: TREBBIANO, MALVASIA BIANCA LUNGA
BINDELLA, TOSCANA

CHF 65.–

BY THE GLASS (0.5 CL) CHF 10.–

SAUTERNES CHÂTEAU RIEUSSEC 1^{ER} CRU CLASSÉ, 2011

GRAPES: SAUVIGNON BLANC, SÉMILLON, MUSCADELLE
CHÂTEAU RIEUSSEC, FRANCIA

CHF 75.–

BY THE GLASS (0.5 CL) CHF 10.–

DESSERTS

SELECTION OF HOME-MADE SORBETS AND ICE CREAMS CHF 11.–

PASSION FRUIT ÉCLAIR
WITH DARK CHOCOLATE ICE CREAM CHF 15.–

HOME-MADE PEACH MELBA CHF 14.–

LAVANDER-FLAVOURED CATALAN CREAM WITH APRICOTS CHF 14.–

BLACK FOREST CAKE CHF 15.–

SEMI-FROZEN MELON DESSERT CHF 14.–



CHEESES



PLATTER OF FIVE CHEESES FROM THE TICINO
SERVED WITH HONEY AND JAMS

CHF 20.–