

DESSERTS & CHEESES

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



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

ERNST KNAM

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 ICE CREAM AND SORBETS (THREE BALLS) CHF 12.-

WHITE CHOCOLATE CREAM WITH RHUBARB,
RASPBERRY SORBET AND BUCKWHEAT CRUMBLE CHF 15.-



..... RICOTTA SERVED WITH TICINO HONEY AND BROWN BREAD
HAZELNUT ICE CREAM CHF 15.-

TONKA BEAN CATALAN CREAM
WITH PASSION FRUIT SAUCE CHF 15.-

SIPHON-WHIPPED ZABAIONE CREAM WITH DRIED FRUIT CHF 15.-

SEMI-FROZEN YOGHURT DESSERT WITH CITRUS FRUITS CHF 15.-

CHOCOLATE... CHF 16.-



CHEESES



..... SELECTION OF FIVE TICINO CHEESES
SERVED WITH HONEY AND JAMS CHF 20.-