



## *Desserts*

Boysenberry slice with thyme and lemon ice cream and cassis foam	17.50
Coffee cake with brownie sponge and Valrhona Jivara cream, airy vanilla mousse and eggnog ice cream	17.50
Chestnut cream with plums marinated in rum, red wine and cinnamon cake, flat meringue and rum ice cream	17.50
Lukewarm "Olivo" chocolate cake with whiskey cream, orange jelly and tonka bean ice cream	17.50
Brie de Meaux filled with mascarpone and autumn truffles, served with home-made fruit loaf and olive oil ice cream	18.50
Various home-made ice creams and sorbets, per scoop	5.50
Cheese from the trolley Selection of raw-milk cheeses by Maître Fromager Rolf Beeler	21.00

All prices are in CHF and include VAT.