

SPECIALS

Crêpe Suzette [✓] – *Flambé at the table*
Crêpes, orange fillets, Grand Manier, vanilla ice-cream
 22

Cheese wagon [✓] – *Cheese from the Jumi cheese dairy*
with homemade fruit bread, fig and apple mustard, truffle honey
 19 / 28

PICCOLI DOLCI

«Gioia» [✓] – *Ice-cream cubes covered in chocolate*
Strawberry, cream, chocolate, caffè, salted caramel
 per piece 2.5

SWEETS

Mousse au chocolat [✓] – *Dark chocolate mousse, double cream* 14

Torta al limone [✓] – *Lemon tart, fior di latte ice-cream* 15

Flan Caramel [✓] – *Caramel flan, almond brittle, whipped cream* 13

Tiramisù – *Ladyfingers, mascarpone creme, coffee, white chocolate* 14

Grand Éclair [✓] – *Bourbon vanilla cream, chocolate sauce, vanilla ice cream* 15

ICE-CREAM

Vanilla [✓], *chocolate* [✓], *pistachio* [✓],
coffee [✓], *stracciatella* [✓], *hazelnut* [✓],
salted caramel [✓], *fior di latte* [✓]
 per scoop 4.5

SORBETS

Lemon [✓], *raspberry* [✓],
strawberry [✓],
mango [✓], *blood orange* [✓]
 per scoop 4.5

AFTER DINNER COCKTAILS

Espresso Martini [✓] – *Vodka, coffee liqueur, espresso* 20

Brandy Alexander [✓] – *Cognac VSOP, crème de cacao, cream, nutmeg* 20

SWEET WINES

Florus

Castello Banfi, Toscana – Moscadello
 (5cl) 8 (50cl) 70

Maximo Botrytis cinerea

Umani Ronchi, Marche – Sauvignon blanc
 (5cl) 8

GRAPPA

Grappa Oro

Vino Nobile di Montepulciano
Tenuta Vallocaia, Toscana – Grappa
 (43°) 11

Grappa «Riserva Antica Cuvée 5 Years» [✓]

Nonino, Friuli-Venezia Giulia – from the 630 cl bottle
 (43°) 12



terrasse

^v vegetarian / ^{v+} vegan
 All prices in CHF incl. VAT/885/09.26

For information about allergens please ask our employees.