

DESSERTS

CHF

BLACK FOREST RE-IMAGINED

IN STRACCIATELLA CREAM, CHOCOLATE SPONGE, CHERRY GEL, CHERRY RAGOUT, AND PLUM ICE CREAM

14.50

CHOUX SAINT VIN SANTO

FILLED PROFITEROLES WITH VIN SANTO CREAM, VANILLA GANACHE, CANTUCCINI, CARAMEL SAUCE, AND RASPBERRY-SORBET

14.50

CHOCOLATE INDULGENCE

ROCHER CAKE, MILK-CHOCOLATE GANACHE, HAZELNUTS, CHOCOLATE CRUMBLE, CALLEBAUT ICE CREAM

14.50

SWISS GINGER PANNA COTTA

ON ALMOND CRUMBLE, ORANGE GEL, ORANGE -GALLIANO SORBET, ORANGE SALAD HONEY CREAM, AND CANDIED GINGER

14.50

STIRRED ICE COFFEE

MOCHA- AND VANILLA ICE CREAM, BAILEYS, COFFEE, VANILLA CREAM AND CHOCOLATE CRUNCH

12.50

SCOOP OF ICE CREAM

WHIPPED CREAM

4.50

CHEESE SELECTION BY JUMI

ALL CHEESES ARE SERVED WITH TRUFFLE HONEY, FIG MUSTARD, OLR GRAPE MUST HONEY, ALONG WITH A PIECE OF HOMEMADE FRUIT BREAD

5.90 PER CHEESE VARIETY AT 30 GRAMS



EXCELLENT COMPLEMENT TO OUR DESSERTS AND EXQUISITE JUMI CHEESES:

DULCESCO, COTTINELLI, AOC GRAUBÜNDEN, 2019

5 CL 10.00

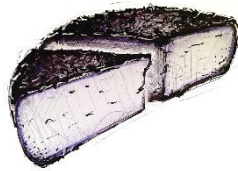
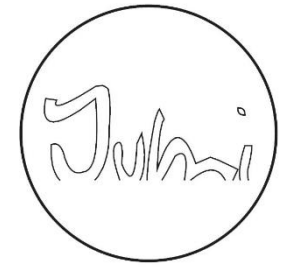
CHÂTEAU GUIRAUD 1ER CRU CLASSE, SAUTERNES AC BORDEAUX, 2017

5 CL 12.00

CHEESE BY JUMI
THE WILD YOUNG CHEESES FROM THE EMMENTAL REGION

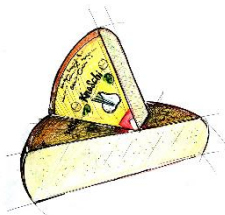
ALL CHEESES ARE SERVED WITH TRUFFLE HONEY, FIG MUSTARD, OLR GRAPE MUST HONEY, ALONG WITH A PIECE OF HOMEMADE FRUIT BREAD

5.90 PER CHEESE VARIETY AT 30 GRAMS



BSOFFNIG

RAW MATERIAL: GRAIN-FREE COW MILK
PRODUCTION: FROM SWISS RAW MILK
CHEESE TYPE: SEMI-HARD CHEESE, FAT 45%
ALTITUDE OF MILK SOURCE: 686 – 1107 METERS, EMMENTAL
CHEESE WHEEL SIZE: 7 KILOGRAMS
AGE: 11 MONTHS



KNOSCHI

RAW MATERIAL: GRAIN-FREE COW MILK, GARLIC, CHIVES
PRODUCTION: SWISS RAW MILK
CHEESE TYPE: SEMI-HARD CHEESE, FAT 55%
ALTITUDE OF MILK SOURCE: 686 – 1107 METERS, EMMENTAL
CHEESE WHEEL SIZE: 6 KILOGRAMS
AGE: 3 MONTHS



ABE ROT

RAW MATERIAL: GRAIN-FREE SWISS COW MILK
PRODUCTION: RAW MILK
CHEESE TYPE: SOFT CHEESE, WASHED RIND, FAT 45%
ALTITUDE OF MILK SOURCE: 1007 – 1279 METERS
CHEESE WHEEL SIZE: 400 - 500 GRAMS
AGE: FROM 9 WEEKS

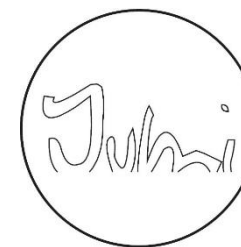
Prices in Swiss Francs including VAT.

Executive Chef Markus Lindner, Chef de Service Ricardo Soares



LÉOTINE

RAW MATERIAL: GRAIN-FREE GOAT MILK
PRODUCTION: FROM SWISS GOAT RAW MILK
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT 45%
ALTITUDE OF MILK SOURCE: 603 – 763 METERS, EMMENTAL
CHEESE WHEEL SIZE: 180 GRAMS
AGE: FROM 2 MONTHS



DOLLY

RAW MATERIAL: GRAIN-FREE SWISS SHEEP MILK
PRODUCTION: WITH SHEEP RAW MILK
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT 50%
ALTITUDE OF MILK SOURCE: 686 – 1107 METERS, EMMENTAL
CHEESE WHEEL SIZE: 150 GRAMS
AGE: FROM 20 DAYS



TRUFFEL LA BOUSE

RAW MATERIAL: GRAIN-FREE COW MILK, SUMMER TRUFFLE
PRODUCTION: WITH RAW MILK
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT 55%
ALTITUDE OF MILK SOURCE: 686 – 1107 METERS, EMMENTAL
CHEESE WHEEL SIZE: 240 GRAMS
AGE: FROM 4 WEEKS