

DESSERTS

CHF

ALPENGLÜCK SWISS CHOCOLATE

MOUSSE, PASSION FRUIT, CARAMELIZED ALMOND ICE CREAM, CRUE DE CACAO, CRUMBLE, GOLDEN TUILE

14.50

DAVOSER NUT MAGIC

SEMI-FROZEN DESSERT, MILK CHOCOLATE, HAZELNUT PRALINE, SALTED CARAMEL, HAZELNUTS

14.50

AMALFI DREAM

LEMON-MINT MASCARPONE MOUSSE, VANILLA NAMELAKA, BLOOD ORANGE SORBET, PISTACHIOS

14.50

LACTOSE & GLUTEN FREE

VEGAN ALMOND MOUSSE, FRUIT CRUMBLE, FIG SORBET, POMEGRANATE, TUILE

14.50

STIRRED ICED COFFEE

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

12,50

PRO 16.50

CLASSIC “CRÊPE SUZETTE” FLAMBÉED AT THE TABLE (FROM 2 PERSONS)

WITH ORANGE SYRUP, GRAND MARNIER, ORANGE SEGMENTS, WHIPPED CREAM, VANILLA ICE CREAM

4.50

1.50

SCOOP OF ICE CREAM

WITH WHIPPED CREAM

CHEESE SELECTION FROM JUMI, SERVED ON A BOARD

ALL CHEESES ARE SERVED WITH TRUFFLE HONEY, PEAR MOSTARDA OR GRAPE MARC HONEY, ALONG WITH A PIECE OF HOMEMADE FRUIT BREAD

5.90 CHF PER CHEESE TYPE FOR 30 GRAMS



EXCELLENT COMPLEMENT TO OUR DESSERTS AND SELECTED JUMI CHEESES:

DULCESCO, COTTINELLI, AOC GRAUBÜNDEN, 2018 5 CL 9.50

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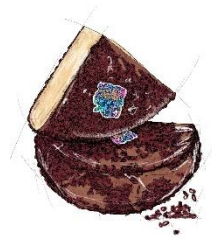
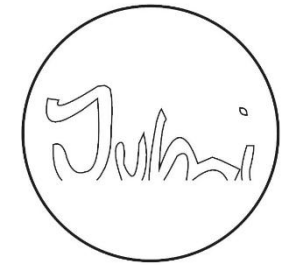
CHÂTEAU GUIRAUD 1ER CRU CLASSÉ, SAUTERNES AOC BORDEAUX, 2012

5 CL 12.00

CHEESE FROM JUMI
THE WILD, YOUNG CHEESEMAKERS FROM THE EMMENTAL

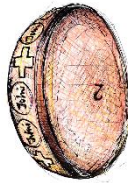
ALL CHEESES ARE SERVED WITH TRUFFLE HONEY, PEAR MOSTARDA OR
GRAPE MARC HONEY
AND A PIECE OF HOMEMADE FRUIT BREAD

5.90 CHF PER CHEESE TYPE FOR 30 GRAMS



BSOFFNIG

INGREDIENTS: SILAGE-FREE COW'S MILK
PRODUCTION: MADE FROM SWISS RAW
MILK
CHEESE TYPE: SEMI-HARD CHEESE, FAT
CONTENT 45%
MILK ALTITUDE: 686 – 1107 M, EMMENTAL
WHEEL SIZE: 7 KILOGRAMS
AGE: 11 MONTHS



AAEREWASSER

INGREDIENTS: SILAGE-FREE COW'S MILK
PRODUCTION: SWISS RAW MILK
CHEESE TYPE: SEMI-HARD CHEESE, FAT
CONTENT 55%
MILK ALTITUDE: 686 – 1107 M, EMMENTAL
WHEEL SIZE: 6 KILOGRAMS
AGE: 2–3 MONTHS



ABE ROT

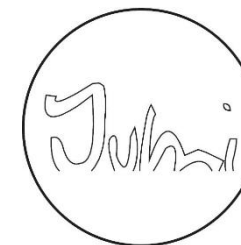
INGREDIENTS: SILAGE-FREE SWISS COW'S MILK
PRODUCTION: RAW MILK
CHEESE TYPE: SOFT CHEESE, RED SURFACE
RIND, FAT CONTENT 45%
MILK ALTITUDE: 1007 – 1279 M
WHEEL SIZE: 400 – 500 GRAMS
AGE: FROM 9 WEEKS

FOR INFORMATION ABOUT INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR
INTOLERANCES, PLEASE ASK OUR STAFF.
PRICES IN SWISS FRANCS INCLUDING VAT.



CRÈME CHÈVRE

INGREDIENTS: SILAGE-FREE GOAT'S MILK
 PRODUCTION: MADE FROM SWISS RAW GOAT MILK
 CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT
 CONTENT 45%
 MILK ALTITUDE: 603 – 763 M, EMMENTAL
 WHEEL SIZE: 196 GRAMS
 AGE: FROM 2 MONTHS



DOLLY

INGREDIENTS: SILAGE-FREE SWISS SHEEP'S MILK
 PRODUCTION: MADE WITH RAW SHEEP MILK
 CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT
 CONTENT 50%
 MILK ALTITUDE: 686 – 1107 M, EMMENTAL
 WHEEL SIZE: 150 GRAMS
 AGE: FROM 20 DAYS



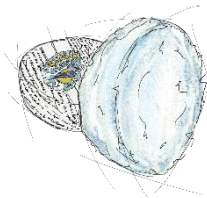
TRÜFFEL LA BOUSE

INGREDIENTS: SILAGE-FREE COW'S MILK, SUMMER
 TRUFFLES
 PRODUCTION: MADE WITH RAW MILK
 CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT
 CONTENT 55%
 MILK ALTITUDE: 686 – 1107 M, EMMENTAL
 WHEEL SIZE: 240 GRAMS
 AGE: FROM 4 WEEKS



HÖRBI

INGREDIENTS: SILAGE-FREE COW'S MILK
PRODUCTION: MADE FROM SWISS RAW MILK WITH HERBS
CHEESE TYPE: HARD CHEESE, FAT CONTENT 50%
MILK ALTITUDE: 686 – 1107 M, EMMENTAL
WHEEL SIZE: 6 KG
AGE: FROM 8 MONTHS



BLAUE MEISE

INGREDIENTS: SILAGE-FREE SWISS COW'S MILK
PRODUCTION: MADE WITH RAW MILK
CHEESE TYPE: SOFT CHEESE, NOBLE BLUE MOLD, FAT CONTENT 55%
MILK ALTITUDE: 749 M, JURA
WHEEL SIZE: 1.5 KG
AGE: FROM 12 WEEKS



SCHNITTLAUCH LA BOUSE

INGREDIENTS: SILAGE-FREE COW'S MILK, CHIVES
PRODUCTION: MADE WITH RAW MILK
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FAT CONTENT 54%
MILK ALTITUDE: 686 – 1107 M, EMMENTAL
WHEEL SIZE: 230 GRAMS
AGE: FROM 4 WEEKS