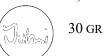
DESSERTS		CHF
BASLER LECKERLI 2.0 ESPRESSO, NAMELAKA CREME, CHOCOLATE SPRINKLES, MULLES WINE ICE CREAM (GLACE) & GEL, DAVOS HONEY		14.50
CARAMELIZED STRUDEL APPLE CRÈME, RAGOUT, GEL & PUREE OF GRANNY SMITH APPLE, FILO CRISP, GINGERBREAD ICE CREAM (GLACE)		14.50
DOLCE VITA WHITE CHOCOLATE MOUSSE MEETS ITALIEN CLEMENTINE WITH CAMPARI SORBET		14.50
DER LACTOSE & GLUTEN FREE VERMICELLE, CARAMELIZED ALMONDS, VALRHONA CHOCOLATE MOUSSE, GANACHE, WAFER (HIPPE)		14.50
STIRRED ICED COFFEE MOCHA AND VANILLA ICE CREAM (GLACE), COFFEE, BAILEYS CREAM AND CHOCOLATE CRUNCH		12.50
CLASSICO "CRÊPE SUZETTE" FLAMBEED TABLESIDE FOR 2 PEOPLE WITH ORANGE SYRUP, GRAND MARNIER, ORANGE SEGMENTS, WHIPPED CREAM VANILLA ICE CREAM	PRO	16.50
SCOOP OF ICE CREAM (PLEASE ASK OUR SERVICE STAFF FOR OUR CURRENT FLAVOURS) WHIPPED CREAM		4.50 1.50

JUMI CHEESE SELECTION (SERVED ON A BOARD)

ALL CHEESE ARE SERVED WITH TRUFFLE HONEY, PEAR MOSTARDA OR POMANCE HONEY AND A PIECE OF HOMEMADE FRUIT BREAD

5.90 pro Käse sorte à



EXCELLENT PAIRING WITH DESSERT AND CHEESES:

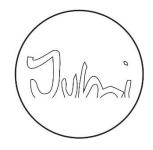
DULCESCO, COTTINELLI, AOC GRAUBÜNDEN	5 CL	9.50
Château Filhot, sauternes	5 CL	10.00
PINOT NOIR EISWEIN, LUZI JENNY	5 CL	12.00

CHEESE OF JUMI

THE WILD, YOUNG CHEESEMAKER FROM THE EMMENTAL

ALL CHEESE ARE SERVED WITH TRUFFLE HONEY, PEAR MOSTARDA (OR TRESTER HONEY) AND A PIECE OF HOMEMADE FRUIT BREAD

THE PRICE FOR THE SELECTION IS: 5.90 CHF PER TYPE OF CHEESE (PORTION OF 30 GRAMS)





BSOFFNIG

RAW MATERIAL: SILAGE- FREE COW'S MILK

PRODUCTION: SWISS RAW MILK

TYPE OF CHEESE: SEMI-HARD CHEESE, FAT 45% ALTITUDE OF MILK SOURCE: 686 – 1107, EMMENTAL

CHEESE WHEEL SIZE: 7 KILOGRAMM

AGE: 11 MONTHS



AAEREWASSER

RAW MATERIAL: SILAGE-FREE COW'S MILK

PRODUCTION: SWISS RAW MILK

TYPE OF CHEESE: SEMI-HARD CHEESE, FAT 55% ALTITUDE OF MILK SOURCE: 686 – 1107, EMMENTAL

CHEESE WHEEL SIZE: 6 KILOGRAMM

AGE: 2-3 MONTHS





RAW MATERIAL: SILAGE- FREE COW'S MILK

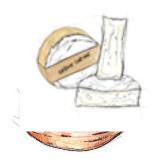
PRODUCTION: RAW MILK

Type of Cheese: soft cheese, Red smear, fat 45%

ALTITUDE OF MILK SOURCE: 1007 - 1279 CHEESE WHEEL SIZE: 400 - 500 GRAMS

AGE: FROM 9 WEEKS

Our staff will be happy to inform you upon request about ingredients in our dishes that may cause allergies or intolerances. Prices are in Swiss Francs (CHF) including VAT.



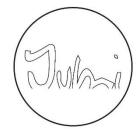
CRÈME CHÈVRE

RAW MATERIAL: SILAGE-FREE GOAT'S MILK PRODUCTION: FROM SWISS GOAT RAW MILK

TYPE OF CHEESE: SOFT CHEESE, WHITE MOULD, FAT 45% ALTITUDE OF MILK SOURCE: 603 - 763, EMMENTAL

CHEESE WHEEL SIZE: 196 GRAMS

AGE: FROM 2 MONTHS





DOLLY

RAW MATERIAL: GRAIN-FREE SWISS SHEEP MILK

PRODUCTION: WITH SHEEP RAW MILK

TYPE OF CHEESE: WEICHKÄSE, WEISSSCHIMMEL, FIT 50% ALTITUDE OF MILK SOURCE: 686 - 1107, EMMENTAL

CHEESE WHEEL SIZE: 150 GRAMS

AGE: FROM 20 DAYS



TRÜFFEL 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



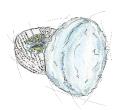
Hörbi

RAW MATERIAL: GRAIN-FREE COW MILK PRODUCTION: SWISS RAW MILK WITH HERBS CHEESE TYPE: HARD CHEESE, FIT 50%

ALTITUDE OF MILK SOURCE: 686 – 1107 METERS, EMMENTAL

CHEESE WHEEL SIZE 6 KG AGE: FROM 8 MONTHS





BLAUE MEISE

RAW MATERIAL: GRAIN-FREE SWISS COW MILK

PRODUCTION: WITH RAW MILK

CHEESE TYPE: SOFT CHEESE, BLUE MOLD, FIT 55% ALTITUDE OF MILK SOURCE: 749 METERS, JURA

CHEESE WHEEL SIZE: 1,5 KG AGE: FROM 12 WEEKS



5 PFEFFER LA BOUSE

RAW MATERIAL: SILAGE-FREE COW'S MILK, PEPPER

PRODUCTION: WITH RAW MILK

TYPE OF CHEESE: SOFT CHEESE, WHITE MOULD, FAT 54% ALTITUDE OF MILK SOURCE: 686 - 1107, EMMENTAL

CHEESE WHEEL SIZE: 230 GRAMS

AGE: FROM 4 WEEKS