

DESSERTS

CHF

SACHER CUBE

DARK CHOCOLATE MOUSSE, APRICOT, AND CHOCOLATE RUM ICE CREAM

14.50

RUM BABA

SWEET PANCAKE, RUM SYRUP, VANILLA CREAM AND FRESH, MIXED SUMMER BERRIES

14.50

PISTACHIO MEETS STRAWBERRY

PISTACHIO SEMI-FROZEN, RED BERRIES, FRESH STRAWBERRIES CONSOMMÉ

14.50

LACTOSE, NUT & GLUTEN FREE

BANANA & TONKA BEAN CREAM, CRUNCHY DARK CHOCOLATE AND BANANA SORBET

14.50

STIRRED ICED COFFEE

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

12,50

KUGEL ICE (ASK OUR SERVICE ABOUT OUR VARIETIES)

WHIPPED CREAM

4.50

1.50

CHEESE SELECTION FROM JUMI SERVED BY THE BOARD

ALL CHEESES ARE MADE WITH TRUFFLE HONEY, PEARS MOSTARDA OR

POMACE HONEY SERVES WITH A PIECE OF HOMEMADE FRUIT BREAD

5.90 CHF PER CHEESE VARIETY AT 30 GR



EXCELLENT ADDITION TO OUR DESSERTS AND EXQUISITE JUMI CHEESES:

MARUGG`S SÜSSWEIN AOC GR

5 CL 11.50

CHÂTEAU FILHOT, SAUTERNES

5 CL 12.50

PINOT NOIR ICE WINE, LUZI JENNY

5 CL 12.00

ABOUT INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR INTOLERANCES,
PLEASE FEEL FREE TO INFORM OUR EMPLOYEES ON REQUEST.
PRICES IN FRANCS INCL. VAT.

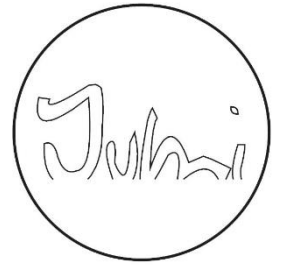
Chef Pâtissier Herr Gennaro Sapio

CHEESE FROM JUMI

THE WILD, YOUNG CHEESEMAKERS FROM THE EMMENTAL

ALL CHEESES ARE MADE WITH TRUFFLE HONEY, PEARS MOSTARDA OR POMACE HONEY AS WELL AS SERVED WITH A PIECE OF HOMEMADE FRUIT BREAD

5.90 CHF PER CHEESE VARIETY AT 30 GR



BSOFFNIG

RAW MATERIAL: SILAGE-FREE, COW'S MILK
PRODUCTION: FROM SWISS RAW MILK
CHEESE TYPE: SEMI-HARD CHEESE, FIT 45%
MILK OVER SEA: 686 – 1107, EMMENTAL
LOAF SIZE: 7 KILOGRAMS
AGE: 11 MONTHS



ABE RED

RAW MATERIAL: SILAGE-FREE SWISS COW'S MILK
PRODUCTION: RAW MILK
CHEESE TYPE: SOFT CHEESE, RED SMEAR, FIT 45%
MILK OVER SEA: 1007 - 1279
LOAF SIZE: 400 - 500 GRAMS
AGE: FROM 9 WEEKS

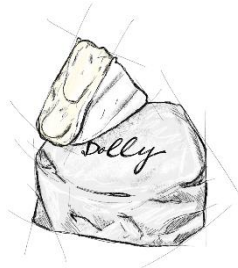
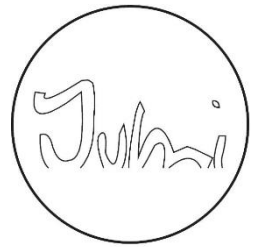


GOAT CREAM

RAW MATERIAL: SILAGE-FREE GOAT'S MILK
PRODUCTION: RAW MILK FROM SWISS GOATS
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FIT 45%
MILK OVER SEA: 603 - 763, EMMENTAL
LOAF SIZE: 196 GRAMS
AGE: FROM 2 MONTHS

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DOLLY

RAW MATERIAL: SILAGE-FREE SWISS SHEEP'S MILK
PRODUCTION: WITH SHEEP RAW MILK
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FIT 50%
MILK OVER SEA: 686 - 1107, EMMENTAL
LOAF SIZE: 150 GRAMS
AGE: FROM 20 DAYS



TRUFFLE LA BOUSE

RAW MATERIAL: SILAGE-FREE COW'S MILK, SUMMER TRUFFLE
PRODUCTION: WITH RAW MILK
CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FIT 55%
MILK OVER SEA: 686 - 1107, EMMENTAL
RIB SIZE: 240 GRAMS
AGE: FROM 4 WEEKS

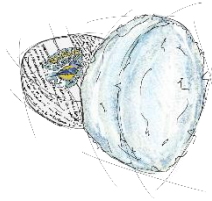


HÖRBI

RAW MATERIAL: SILAGE-FREE COW'S MILK
PRODUCTION: FROM SWISS RAW MILK WITH HERBS
CHEESE TYPE: HARD CHEESE, FIT 50%
MILK OVER SEA: 686 - 1107, EMMENTAL
RIB SIZE: 6 KG
AGE: FROM 8 MONTHS

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BLUE

RAW MATERIAL: SILAGE-FREE SWISS COW'S MILK

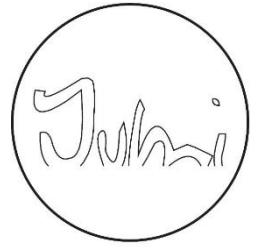
PRODUCTION: WITH RAW MILK

CHEESE TYPE: SOFT CHEESE, NOBLE BLUE MOLD, FIT 55%

MILK OVER SEA: 749, JURA

LOAF SIZE: 1.5 KG

AGE: FROM 12 WEEKS



5 PFEFFER THE DUNG

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

PRODUCTION: WITH RAW MILK

CHEESE TYPE: SOFT CHEESE, WHITE MOLD, FIT 54%

MILK OVER SEA: 686 - 1107, EMMENTAL

RIB SIZE: 230 GRAMS

AGE: FROM 4 WEEKS

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