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ALL PRICES IN EURO INCLUDING 19% VAT.  
EC-CARD - VISA - MASTERCARD - AMEX - WELCOME  
ASK OUR STAFF FOR A LIST OF ALLERGIE

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## DESSERT MENU

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## DIGESTIF

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### SWEET WINES 5cl.

2017 Wehlner Sonnenuhr / Auslese	11
RIVESALTES 14 years Barrique	7

### BRANDY 4cl.

ETTER Framboise	4,5
ETTER Williams	5

### ARMAGANC & COGNAC 4cl.

Armagnac SAMALENS VSOP	12
HENNESY XO	21

### WHISKEY & RUM 4cl.

Macallan 12 years Triple Cask	15
Balvenie 21 years Port Wood	45
Plantation Pineapple	10
Appleton Estate 21 Jahre	22,5

### DIGESTIF COCKTAILS

ESPRESSO MARTINI	12,5
Alpha Nobel Vodka, Kahlua, espresso, sugar(optional)	
SPICY CHOCOLATE MARTINI	15
Hennesy Fine de Cognac, Mozart Dark Chocolate, Pierre Ferrand Dry Curacao, ginger	

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Please find more in our wine list

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## DESSERT & CHEESE

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### CARAMALHEUR 11

Valhrona Caramelia couverture,  
Blue berries, hemp seed oil

### BURNED RASPBERRY-TARTE 9

Vineyard peach, thyme,  
vanilla-maldon-sea-salt-ice-cream, meringue

### STRAWBERRY 9

Crumble, vanilla, goat-cream-cheese-ice-cream,  
oat milk, caramelized oats, Melissa  
(also vegan possible)

### VARIATION OF SHERBET 8

Blueberry-hemp, vineyard-peach-thyme, cherry-cardamom

### CAFÉ GOURMAND 11,5

Three sweet delicacies from our pâtisserie  
& one coffee of choice

### TALEGGIO 14

Moutarde Violette, roasted walnuts,  
Sherbet of red grape and grappa