



Desserts

Life is uncertain –
Eat dessert first

Ernestine Ulmer (1892–1987) American Author

Our seasonal recommendation

Cheesecake with caramel biscuit
poached in the glass
Raspberry-strawberry sorbet

10.50

Small desserts

– just for the taste of it

Scoop of vanilla ice-cream
with sweet soy reduction and pineapple 5.50

Trilogy of our fruit sorbets 6.50

Desserts with spirits

Chocolate ice-cream with „Sântis Cream“ liquor 7.50

Scoop of coconut ice-cream
with „Frangelico“ hazelnut liquor 7.50

Sorbet Ninja, lemon sorbet
with Japanese „Choya“ plum liquor 8.50

Refreshing apple sorbet
with Bernese apple brandy 9.50

Café Gourmand

Coffee, espresso, cappuccino or tea
with a selection of small sweets

7.50



Desserts with asian flair

Frozen japanese Mochi served in a soup of marinated cherries and green-tea muffin	10.50
Japanese dessert variation Choice of our japanese desserts	12.50

Classic and local desserts

Dessert of the day Please ask our service staff	4.50
Fresh fruit salad	9.50
with „Kirsch“	+ 3.00
with whipped cream	+ 1.00
Homemade caramel cream with „Bärner Nidletäfel“ and vanilla ice-cream	9.50
Duet of white and dark chocolate with „Toblerone“ and fresh fruits	10.50



Ice-cream

Ice-cream per scoop	3.50
Whipped cream	+ 1.00

Vanilla, crispy espresso, chocolate, white chocolate, coconut, green tea

Sorbets

Sorbets per scoop	3.50
Chocolate, mango, apple, lemon, raspberry-strawberry, ginger	

KALTE LUST

GELATI

CHERRY WITH CHOCOLATE
STRACCIATELLA
PISTACHIO
CARAMEL (VEGAN)
HAZELNUT (VEGAN)
PEANUT-CHOCOLATE
POPCORN-CARAMEL-FLEUR DE SEL

SORBETS

STRAWBERRIES FROM MADISWIL
RASPBERRY WITH ESTRAGON

KIDS

GLOBINE



BECHER À FR. 5.50

IDEAL AUCH ZUM MITNEHMEN
ODER ZUM GENIESSEN IM HOTELZIMMER



ACCORDING TO A SWISS
NEWSPAPER'S SURVEY
THE BEST ICE-CREAM
IN SWITZERLAND
SUSTAINABLE, REGIONAL,
FAIR AND *DELICIOUS*



Digestifs

Swiss spirits	Vol%	2cl
“Emmecnac”, Emmepro	40%	9.00
“Berner Rose” Apple brandy, Bruni	40%	9.50
Vieille Prune Dessert, Säntis	40%	8.50
Fine Gravensteiner, Matter-Luginbühl, Kallnach	41%	8.00
Fine Kirsch, Matter-Luginbühl, Kallnach	41%	8.50
Fine Coing, Matter-Luginbühl, Kallnach	41%	8.50
Fine Damaszener, Matter-Luginbühl, Kallnach	42%	10.50
Absinthe Duplais Verte, Matter-Luginbühl, Kallnach	68%	11.00
Grap-Pinot, Rebbau Spiez	42%	6.70
Grap-Bianca, Rebbau Spiez	42%	6.70
Grappino di Moscato, Bruni Amsoldingen	40%	9.00
Grappa Speciale, Plozza, Brusio	41%	9.00
Grappino di Moscato, Bruni Amsoldingen	40%	9.00
Grappa Quatromani Barrique, Delea, 43% 2cl	43%	14.00



Whisky Switzerland

	Vol%		
Säntis Malt Swiss Highlander	52%	2cl	11.50
Cask Strength Peated Malt		4cl	21.00
Säntis Malt	46%	2cl	13.00
Föhnsturm		4cl	24.00
Säntis Cream Swiss Highlander	18%	2cl	8.00
Malt and Cream		4cl	14.00
Old River Whisky Swiss Barrique Classic	45%	2cl	13.00
Matter-Luginbühl, Kallnach		4cl	24.00
Whisky Castle, Smoke Barley	43%	2cl	13.00
Käser, Elfingen		4cl	24.00
Whisky Castle, Smoke Spelt	43%	2cl	14.00
Käser, Elfingen		4cl	26.00

Whisky Japan

Nikka Coffey	45%	2cl	12.00
Japanischer Single Grain Whisky		4cl	22.00
Kirin Fuji Sanroku	43%	2cl	13.00
Japanischer Single Malt Whisky		4cl	24.00
Suntory Hibiki Harmony	43%	2cl	14.00
Blended Whisky		4cl	26.00
The Chita Suntory	43%	2cl	15.00
Single Grain Japanese Whisky		4cl	27.00
Togouchi 12 Years	40%	2cl	13.00
Japanischer Blended Whisky		4cl	24.00
The Hakushu Suntory	43%	2cl	19.00
Pure Malt Whisky		4cl	35.00
The Matsui Mizunara Cask Kurayoshi	48%	2cl	19.00
Japanischer Single Malt Whisky		4cl	35.00

For more spirits, please ask for our
spirits trolley or the bar menu