

Homemade Desserts

| | |
|--|-------|
| Rössli Cream Cake prepared daily! | 9.50 |
| For small cravings | 5.50 |
| Apple Fritters with warm vanilla sauce | 13.50 |
| Classic Coupe Dänemark with vanilla ice cream and chocolate sauce | 12.50 |
| For small cravings | 8.00 |
| Vermicelles with vanilla ice cream, homemade meringue and cream | 14.00 |
| For small cravings | 10.50 |
| Stirred Iced Coffee with Zuger kirsch | 12.50 |



Artisan Ice Cream and Sorbets LIPP

In the 90s, Anton Jaeger, the founder of the LIPP Brasserie in Geneva and Zurich sought a manufacturer of French premium ice cream that stood out in terms of quality and gustatory delight – its characteristics in line with ones understanding of traditional ice cream.

Try our tender melting ice cream and natural fruit sorbets. You will be delighted!

Crèmes Glacées:

- | | |
|------------------------------|------------------------------|
| _Chocolat noir - Valhrona | _Salted Caramel |
| _Vanilla - Bourbon | _Café „100% Arabica“ - Mocha |
| _Crème acidulée - Sour Cream | _Noix de Coco - Coconut |
| _Stracciatella | _Pistache - Pistachio |

Sorbets:

- | | |
|---|---------------------------------|
| _Fruits de la Passion - 41% Passion Fruit | _Orange sanguine - Blood Orange |
| _Framboise - 52% Raspberry | _Cassis - Blackcurrant |
| _Fraises - Sengana Strawberry | _Citron - Lemon |

each flavour 5.00/scoop

We kindly ask the most spirited of our guests to be mindful when leaving the premises. Please avoid slamming car doors and roaring your engines. Our neighbours and ourselves thank you cordially...