

## Homemade Desserts

<b>Rössli Cream Cake</b> prepared daily!	9.50
<b>For small cravings</b>	5.50
<b>Lemon and Basil Parfait</b> with mixed berry salad	14.50
<b>Classic Coupe Dänemark</b> with vanilla ice cream and chocolate sauce	12.50
<b>For small cravings</b>	8.00
<b>Chocolate Tart</b> with passion fruit sorbet	14.00
<b>Stirred Iced Coffee</b> with Zuger kirsch	12.50



### Artisan Ice Cream and Sorbets by 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 aligned to one's understanding of traditional artisanship.

### Flavoursome ice cream and natural fruit sorbets that delight!

#### 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                 |
| _ Mangue - Mango                           |                                  |

**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...

***Please do not hesitate to ask a member of staff about any allergens in our dishes.***