



HOMEMADE DESSERTS SINCE 1983

Did you know that...

...homemade desserts have a long and preserved tradition in our house?

...our desserts are made exclusively with fresh ingredients?

...we only purchase high-quality and regional raw materials from our suppliers?

...our desserts are made without artificial preservatives?

...regionality and seasonality are very important to us?

„Me wöschid en Guete!“



HOMEMADE CAKES AND PATISSERIE

Do you fancy a delicious piece of cake or a pastry?

In our bistro you can find the cake and patisserie buffet till 17.00 o'clock.
Here you can look over the shoulder of our confectioner
and choose a piece of homemade cake yourself...

...if from 17.30 o'clock the cake and patisserie buffet is no longer available?
Our staff will be happy to advise and show you
what fresh cakes are still available.



OUR AUTUMN - DESSERTS

„Tyrolean plum strudel“ ☆

Homemade strudel with juicy plums and nuts,
served with vanilla sauce and the finest cinnamon ice cream

13.—

„Belgian waffle“

Savoury spelt flour waffle with marinated spiced figs
served with melt-in-the-mouth sour cream ice cream

13.—

Homemade seasonal sorbets 🍷 ♻️

Plum ♻️; Young wine ♻️

1 scoop without cream 4.—

1 scoop with cream 5.—

Portion Vermicelles ☆ 🍷

Vermicelles with meringues and whipped cream

13.—

Coupes Marrons ☆

Meringues, vanilla ice cream and vermicelles

13.—

☆ Classic 🍷 Gluten free NEU new ♻️ vegan

Most of our dishes can be served as half portions with a price reduction of 20%. All prices include Vat.



REFRESHING AND FRUITY

	small	regular
Orange - Ice - Cocktail ☆		
Delicious refreshment of vanilla and orange ice cream and fresh orange juice	8.80	11.50
Tutti Frutti		
Fresh fruit salad with vanilla and strawberry ice cream and whipped cream	9.60	12.—
Seasonal fruit salad ☞		
Prepared with fresh seasonal fruits (without sugar) and garnished with whipped cream	9.60	12.—
Birchermüesli		
With lots of fresh fruits and served with a bread roll	9.60	12.—
Midsummer dream		
Lemon sorbet with berries in their juice with a dash of wild strawberry liqueur and whipped cream	10.—	12.—

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OLD FAVOURITES

	small	regular
Bananasplit A banana with vanilla and banana ice cream, topped with hot melted chocolate, caramelised almonds and whipped cream	9.60	12.—
Coupe «Denmark» Vanilla ice cream with hot melted chocolate and whipped cream	8.80	11.—
Swiss iced coffee Mocca ice cream in chilled coffee garnished with whipped cream	8.80	11.—
Viennese iced coffee ☆ Vanilla ice cream in chilled coffee garnished with whipped cream	8.80	11.—

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DELICIOUS CREAM DESSERTS

	small	regular
Meringue Homemade meringue with whipped cream and garnished with fresh fruits	8.—	10.—
Meringues - Ice With vanilla and strawberry ice cream, with fresh fruits and whipped cream	8.80	11.—
Cream Caramel Homemade, with fresh whipped cream and caramelised almonds		9.—

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OUR HOMEMADE SPECIALTIES

	small	regular
„Parfait «Appenzell»“ ☆ Our very own creation - a parfait made from Appenzeller «Biber» and chocolate cream	9.60	12.—
„Blue Wonder“ ☆ Hot blueberries with vanilla ice cream and whipped cream	9.60	12.—
„Apple strudel“ ☆ Homemade, with vanilla sauce and whipped cream	9.60	12.—
„Waltzing dream“ ☆ Apple strudel with vanilla sauce, vanilla ice cream and whipped cream	11.20	14.—

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LIGHT SWEETS TO ROUND OFF YOUR MEAL

Coupe „Rocher“ ☆

Hazelnut and chocolate ice cream,
served with caramelised almonds and whipped cream

9.80

Coupe „After - Eight“ ☆

Pistachio ice cream, chocolate sauce, peppermint liquer and an «After-Eight»

10.—

„Smooth angel“ ☆

Vanilla ice cream with peach juice and egg liquer – „Pure heaven!“

10.—

„Dolce Vita“ ☆

Stracciatella ice cream with Amarena - cherries, cherry schnapps and cream

10.—

«Affogato al Caffé»

A scoop of vanilla ice cream with an espresso and ghiottini
– plus 2cl Amaretto di Saronno

6.—
+ 3.—

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LIGHT SWEETS TO ROUND OFF YOUR MEAL

„South sea magic“ ☆

Vanilla ice cream with pineapple pieces, sprinkled coconut and «Santis malt cream»

10.—

Coupe «Grand Marnier»

Homemade orange ice cream with «Grand Marnier» (in winter with mandarin ice cream)

10.—

Coupe «Colonel»

Homemade lemon sorbet with vodka

10.—

Coupe „Vieille Prune“

Refreshing plum sorbet with Vieille Prune

10.—

Dessert cheese

Four different cheeses from the region accompanied by pear bread, grapes, nuts, Appenzeller butter and homemade beer gelée

Served with crusty bread from our village baker

15.—

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HOMEMADE ICE CREAM

Whole year

Vanilla | Chocolate | Hazelnut | Mocca | Stracciatella |
Cinnamon | Pistachio | Banana | Strawberry

All our ice creams are gluten-free ☑

Ice cream SAISONAL

Sour cream ☑

Sorbets SAISONAL

Plum ♣ | Young wine ♣ | Lemon ♣ | Orange ♣

All our sorbets are lactose and gluten-free ☑ ☑

	without cream	with cream
1 scoop	4.—	5.—
2 scoops	6.80	7.80
3 scoops	9.60	10.60
every additional scoop		+ 3.—

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MILK SHAKES

Whole year

Vanilla † Chocolate † Hazelnut † Mocca † Stracciatella †
Cinnamon † Pistachio † Banana † Strawberry

9.—

All our ice creams are gluten-free ☑

Ice cream SAISONAL

Sour cream ☑

Sorbets SAISONAL

Plum † Young wine † Lemon † Orange †

9.—

All our sorbets are lactose and gluten-free ☑ ☑

Milk shakes † available with Oatly oat milk

+ 1.50

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ESPECIALLY FOR OUR LITTLE GUESTS TILL 12 YEARS OLD

Ice varieties

Vanilla | Chocolate | Hazelnut | Mocca | Stracciatella | Cinnamon | Pistachio | Banana | Strawberry

All our ice creams are gluten-free ☒

Plum ♣ | Young wine ♣ | Lemon ♣ | Orange ♣

All our sorbets are lactose and gluten-free ☒ ☒

„Kit“

One scoop of ice cream of your choice, with fresh fruit salad and a cute chocolate kite 7.—

Children's surprise

One scoop of vanilla ice cream with hot melted chocolate sauce, whipped cream and a fun chewing gum figure 7.—

„Rainbow“

One scoop of vanilla ice cream coated with Smarties and with whipped cream 7.—

Smarties Cornet

Vanilla ice cream with Smarties served in a cornet 3.—

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DELIGHTS TO TAKE AWAY

Do you have something to celebrate at home and want more time for other things?
Then leave the baking to us!

We will be happy to advise you about
Pies, cakes, ice cream cakes, pastries, Àpero - Snacks...
...or do you have a favorite dessert?

Do you love our ice cream?
½ liter homemade ice cream to go*
CHF 9.—

* possible depending on stock and day of the week. For larger quantities, please order in advance.

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