



BURGLI'S LEGENDARY
CHOCOLATE CAKE 12.50



HEAVENLY: MARINATED STRAWBERRIES
• PORTION 11.50 + VANILLA ICE-CREAM 16.-
• WITH MASCARPONE FOAM AND
WHITE CHOCOLATE CRUMBLE 13.50



IRRESISTIBLE: ELDERFLOWER
PANNA COTA ON A BERRY COULIS 12.50



WONDERFULLY REFRESHING: RHUBARB
COMPOUT WITH A SCOOP OF SOUR
CREAM ICE-CREAM 13.50



A SMALL TREAT: TRADITIONAL HOUSE-
MADE ICED-COFFEE 10.50



FOR CHEESE-LOVERS: TOGGENBERG
RANGER CHEESE (ORGANIC GN MILK)
WITH MANGO CHUTNEY & FRUIT BREAD 16.50
- + 1DL DESSERTWINE 29.50



ICE-CREAM FROM PARADISE:

A SCOOP 4.50 + CREAM 1.50

• SOUR CREAM • VANILLE • CHOCOLATE

• MANGO • LEMON SORBET • RASPBERRY SORBET

- SORBETS WITH VODKA OR CHAMPAGNE 14.50

SOMETHING SPECIAL



• IRISH COFFEE 14.-

• COFFEE BAILEYS 12.-

• CRISMANN SPIRITS:

PEAR & QUINCE 41° 10.-

RASPBERRY 40° 14.- CHERRY 43° 8.-

• A BOTTLE "BEERENAUSLESE"

UMATHUM 38cl 11.5° 58.50 dl 19.50

• GLACIER WINE "GEMMA ERMITAGE"

ADRIAN MATHIERUS 37.5cl 59.50

GRAPPA'S: ★ TIGNANELLO 42° 16.-

★ BRUNELLO VERGANI 40° 9.- ★ NARDINI 50° 8.-

★ TRA NOI: AMARONE 42° 14.- BAROLO 42° 14.-

★ MOSCATO D'ASTI BERTA 45° 18.-

★ CASTELLI: BAROLO 50° 12.- NEBBIOLO 45° 12.-

- ALS VERDAUERLI: LIMONCINO 30° 5cl 6.50