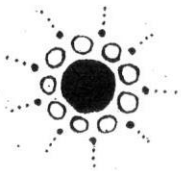




BURGLI'S LEGENDARY
CHOCOLATE CAKE 12.50



HEAVENLY: HOUSE-MADE RUM
POI (WHILE IT LASTS / OTHERWISE
DAMSON COMPOT) WITH A SCOOP OF
VANILLA ICE CREAM 14.50



IRRESISTIBLE:
VALRHONA BITTER CHOCOLATE MOUSSE
WITH MARINATED ORANGE SLICES 15.50



MOUTH-WATERING QUINCE PUNNA GITA
WITH ALBISER QUINCE COMPOT 14.50



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



FOR CHEESE LOVERS: TRIO OF BLUE,
GOAT & HARD CHEESE WITH FRUIT BREAD
FROM SIMMENTAL & FIG CHUTNEY 16.50
+ 1DL DESSERT WINE 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



• WINTER DREAM COFFEE 13.50

• 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 MATHIERIKS 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