

Dessert à la carte

Dessert

Vanilla parfait <small>a, c, e, f, g, h</small> marinated berries, almond-vanilla pesto	9,00 €
“FREIZEIT IN“ dessert variations <small>a, c, d, e, f, g, h</small>	8,00 €
Cheese selection “FREIZEIT IN“ <small>a, f, g, h, j, k, 1,2</small> Grapes, nuts, fig mustard bread selection	9,00 €

Ice cream

Nutcup <small>a, c, e, f, g, h, k</small> coated Walnut, chocolate and vanilla ice cream with eggnog, hazelnut crisp, Almond flakes, walnuts	9,50 €
Fruit yogurt cup <small>a, c, e, f, g, h, k</small> Sliced fruits, yogurt Vanilla-, chocolate- and cherry ice cream	7,50 €

Our ice creams from the patisserie

Vanilla <small>a, c, e, f, g, k</small>
Chocolate <small>a, c, e, f, g, k</small>
Walnut <small>a, c, e, f, g, k</small>
Strawberry <small>a, c, e, f, g, k</small>
Pistachio <small>a, c, e, f, g, k</small>

Per scoop	1,50 €
Portion cream	0,50 €

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Coffee specialties

Cup of coffee ⁹	3,00 €
Espresso ⁹	3,00 €
Cappuccino ^{9,g}	3,80 €
Milk coffee ^{9,g}	4,20 €
Latte Macchiato ^{9,g}	4,20 €

Digestif recommendation

Etter Mirabelle	41Vol %	5,80 €
Etter Poire Williams	43Vol %	5,80 €

Quality and freshness are a matter of trust

To live up to this promise our menu changes regularly for you.

In rotation you will find seasonal and regional products, as well as ambitious fish dishes.

You cannot make up your mind?

Together we find out what you would like to enjoy.

For information about the additives in food, please contact our service staff.

allergens substances:

a. includes gluten, b. shellfish, c. egg, d. fish, e. peanut,
f. soy, g. milk, h. nuts, i. celeriac, j. mustard, k. sesam seeds,
l. sulfite, m. lupines, n. molluscs

additives:

1. dyes, 2. preservatives, 3. antioxidant, 4. flavor enhancers
5. sulfurized, 6. blackened, 7. phosphates, 8. milk protein
9. caffeine, 10. quinine, 11. Sweeteners, 12. phenylalanine
13. waxed, 14. Taibendazol
