

## A Dessert Sweetens Life

### Ittingen plum tiramisù

with a shot of Ittingen plum schnapps  
and home-made cantuccini

### Ittingen Minis

**Beetroot and chocolate cupcake**  
with Ittingen cream cheese frosting  
flavoured with orange

**Caramelised pumpkin tart**  
with Felchlin chocolate sorbet

6.– each or combine all three minis for 15.–

## Coupes

### Laurentius cup

with caramelised apple slices  
Ittingen yoghurt ice cream and whipped cream  
11.–



### The sinful

Chocolate ice cream, vanilla ice cream,  
Klostercake and Edelbittercake cubes served with whipped cream  
12.–

### Coup Nesselrode

Vanilla ice cream with vermicelles, meringues and whipped cream  
11.–

## Ice cream and sorbets

Marzipan sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream  
grape sorbet  
per scoop 3.50 / whipped cream 1.50

### Home-made

Ittingen yoghurt ice cream, quince sorbet  
Garden Dream Sorbet – made of Pinot Noir grapes, Ittingen mint and dark chocolate  
per scoop 4.– / whipped cream 1.50

## Our pâtisserie produces fresh tarts and cakes daily

Please ask our service team for more information

## Cheese

### Ittingen cheese plate

Hofkäse, Klosterkäse, Vesperkäse and Ittinger Brie with home-made pear bread and wood oven  
bread, walnuts and dried Ittingen apple rings  
17.–



### Warm Ittingen Brie

with home-made apple chutney and  
caramelised Ittingen walnuts  
15.–

