



Dessert

Three various types of sorbet
served in a glass – fresh fruits
€ 9.00

Variation of Baked Apple fritters in beer pastry – apple strudle
vanilla ice-cream – whipped cream
€ 9.50

Crème Brulèe with orange liqueur,
sorbet of mango, berries – chees cream foam
€ 11.50

Mousse of Belgium chocolate
on marinated berry ragout,
rasberries, strawberries, blueberries
€ 12.80

International selection of cheese
grapes, olives, apricot – ginger chutney
fig almond bread
€ 13.50

dessert plate
Crème Brulèe, panna cotta – berry mousse
chocolate mousse, fruit sauce
pineapple sorbet, berry mascarpone joam
€ 14.50

Suggestion for the dessert

2016er Schönburger ice wine *Schloß Hammerstein, Goldprämierung, Wg Albig*
0,1 l € 6.80

2017 Moscato Rosa Alto Adige
Franz Haas Montagna - Italia
Würzig, frisch und harmonisch
5 cl, € 8.50

Homemade cakes

Please choose at the cake buffet and order at the table!

Appel cake with cream top	€ 4.00	apricot cottage cheese cake	
Marble cake	€ 3.90	with crumble	€ 4.00
		Cherry cottage cheese cake	
		with crumble	€ 4.00
„Sachertorte“	€ 4.20		
Cheese cake	€ 4.00	“Prinzregent” cake	€ 4.20
Raspberry cream cake	€ 4.20	strawberry – straciatella	€ 4.20
		Cream cake	€ 4.20
		Portion of whipped cream,	€ 1.20

