

# DESSERTS

	Fr.	Fr. Small portion
Rum pot (in rum marinated fruits with <i>Vanilla ice cream</i> )	12.00	9.50
Röteli – Parfait after grandmas recipe	10.00	
Vanilla with Grand Marnier or “Eierkirsch” ( <i>Vanilla ice cream with Grand Marnier Liquor or “Eierkirsch”</i> )	12.00	9.50
Coupe „Denmark“ ( <i>Vanilla ice cream with hot chocolate sauce</i> )	11.00	8.50
Ice coffee „Albula“	9.70	
Coupe Baileys ( <i>Vanilla- coffee- alp caramel ice cream with Baileys®</i> )	12.00	9.50
Hot berries, vanilla ice cream and whipped cream	13.00	10.50
Lemon sorbet with Vodka or Limoncello	11.50	9.00
Strawberry sorbet with «Alte Zwetschge»	11.50	9.00

## Ice-creams and Frappés:

Per scoop of ice cream		3.00
Additional whipped cream		1.60
Frappè		8.00

Ice-creams: Vanilla - Coffee - Chocolate - Pistachio - Caramel  
Sorbets: Strawberry – Lemon

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	Fr.	Fr. Small portion
Fresh fruit salad	9.80	7.30
Fresh fruit salad with Cherry brandy	11.50	9.00
Fresh fruit salad with whipped cream	11.00	8.50
Fruit coupé „Jacques“ (Fresh fruit salad with vanilla & strawberry ice cream)	11.00	8.50
Bananen-Split	11.50	
Homemade caramel cream with whipped cream	9.00	
Meringue with whipped cream	11.50	9.00
Meringue with vanilla ice cream whipped cream	11.50	9.00
Regional cheese with fruits, bread & butter	9.80	

## Homemade cakes

Grison walnut cake, Chocolate cake, carrot cake  
5.30

### ***Or a digestif***

<i>Bündner Röteli the grison classic</i>	<i>6.10/4cl</i>
<i>Marc (Adank Fläsch) Kind of a grappa</i>	<i>5.30/2cl</i>
<i>Pinot Mutè Port (Jürg Marugg) the grison port wine</i>	<i>8.50/4cl</i>
<i>Kirsch (Fricktal Familienbrennerei Häseli)</i>	<i>5.00/2cl</i>
<i>Alte Zwetschge Fricktal Familienbrennerei Häseli)</i>	<i>5.00/2cl</i>
<i>And a lot of others!</i>	

*We would be happy to provide you with detailed information about possible allergens in the individual dishes. Please contact our staff.*