

Dessert

½ Portion

Crème Brûlée | 17

Vanilla | chocolate sherbet | pickled apricots

Warm hazelnut pudding | 17

apple compote | whipped cream |
sour cream chocolate ice cream

Mascarpone mousse | 17

Berry compote | crumble | kefir-lime

Buech-Schlattgut Coupe | 15

Pistachio ice cream | hazelnut ice cream |
mango sherbet | black currant | whipped cream

Buech soft iced coffee | 9 | 16

Cherry brandy | whipped cream

Sherbet and ice cream from
our farm «Schlattgut» price/scoop | 6

Chocolate | vanilla | sour cream | hazelnut
lemon sherbet | mango sherbet

Our cookies for coffee are home made with Swiss products.

Prices in CHF | incl. 8,1% VAT



BUECH
HERRLIBERG
BY THE LIVING CIRCLE

Raw milk cheese made like 100 years ago
from «Fromage Mauerhofer»

Served with grapes, walnuts and delicious fruit bread

Our assortment:

Brie d'Imier – 45% FiT | 1-3 months maturing | handcrafted according to the French model in the Bernese Jura.

Original Simmentaler – 48% FiT | 1-2 years maturing | carefully matured hard cheese | milk from authentic Simmental horned cows

Pilgerschaf – 45% FiT | 6-12 months maturing | full-flavoured hard cheese | milk from Lacaune ewes

Zigerklee – 50% FiT | 6 months – 2 years maturing | raw milk cheese enhanced by the mountain clover “Zigerklee”

Rätisches Grauvieh – 50% FiT | 2-4 years maturing | extra hard cheese | organic raw milk from Grisons grey cows

Simmental Bleu – 48% FiT | 2-4 months maturing | balanced blue cheese | milk from authentic Simmental horned cows

1 type | 12

2 types | 18

3 types | 24

5 types | 32