

## DESSERT

½ portion

Rhubarb tart | 17  
Vanilla | meringue | sour cream ice cream

● Mille-feuille | 19  
Puff pastry | blueberries |  
caramel whiskey sauce from «Cantina alla Maggia»

Warm chocolate walnut brownie | 17  
Orange | vanilla ice cream | whipped cream

Buech-Schlattgut coupe | 15  
Pistachio ice cream | mango sorbet |  
hazelnut ice cream | blackcurrant | whipped cream

Soft iced coffee «Buech» | 9 | 16  
Cherry brandy | whipped cream

● Affogato | 12  
Espresso | vanilla ice cream | mocha foam  
additional with Kahlúa, Amaretto, or  
Nocino di Ascona from «Cantina alla Maggia» | +4

Sorbet and ice cream from «Schlattgut» p/scoop | 6  
chocolate | vanilla | sour cream | hazelnut  
lemon sorbet | mango sorbet



Signalized dishes are produced with products from  
our own vineyard «Cantina alla Maggia».  
All ice creams are produced by our own farm «Schlattgut».

Our cookies for coffee are home made with Swiss products.  
Prices in CHF | incl. 8.10% 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