

DESSERT

½ portion

Strawberries | 17
Mascarpone | chocolate | baisier

● Black Forest « modern » | 19
Felchlin chocolate | cherry | hazelnut biscuit
By Irene Mason

Cheesecake | 17
2 types of fresh cheese | apricot | saffron | raspberry sherbet

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