

Dessert

½ Portion

Financier Elderberry sour cream and chocolate ice cream vanilla cream	17
Cheesecake Apricot ragout	17
Poached pear Hazelnut ice cream cocoa crunch raspberry tonka bean	17
Buech-Schlattgut Coupe Pistachio ice cream mango sherbet hazelnut ice cream black currant whipped cream	15
Soft-ice coffee Buech Cherry brandy whipped cream	9 16
Sherbet and ice cream from Schlattgut p/scoop Chocolate vanilla sour cream coconut hazelnut lemon sherbet mango sherbet	6



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