



DESSERTS



Creme Brûlée

A1, A6

8.00

Cheesecake

with peanutbutter and
buttermilk-thyme-ice

A1, A2, A4, A6

9.00

Chocolate Lava Cake

with Hugosorbet

A1, A2, A4, A6, A7b, A7c, A10, A11
preparation time 20 minutes

9.00

flamed Kaiserschmarrn

with raisins and almonds,
stewed Granny Smith

A1, A4, A6, A11, A7b

8.00

Cheese from Gröner Hof

A6, A4 (Rey), A9, A7c

per 100g 10.00

homemade ice

A1, A6

Other allergens may occur; please
ask our staff for varieties and allergens!

per scoop 3.50

DIGESTIVE

per 2cl

Grappa	6.50
Jose Cuervo Tequila ¹	3.50
Jubiläumsaquavit ¹	3.50
Linie Aquavit	3.50
Calvados V.S.O.P.	7.00

COFFEE SPECIALTIES

Coffee	2.60
Espresso	2.60
Double Espresso	4.40
Espresso Macchiato	2.90
Cappuccino ^{A6}	3.30
Milkcoffee ^{A6}	3.30
Latte Macchiato ^{A6}	3.50

All Coffeespecialties
can be served coffein free



FINE DESTILLATE

from our gallons

per 2cl

Riesling marc	6.50
Fruitbrandy from apple and pear	6.50
Yellow Plum brandy	6.50
Williams Christ fine destillate	6.50
Kirschwasser	6.50
Elderberry fine destillate	6.50
Sloe wildfruit brandy	6.50
Raspberry brandy	6.50

FINE DESTILLATE regional

per 2cl

Pleiner Pear	10.50
Yellow Plum	10.50
Grape marc	10.50
Hazelnut brandy	12.00

Allergens:

A1: eggs | A2: peanuts | A3: fish | A4: gluten | A5: crustaceans |
A6: lactose | A7: nuts: A7a: pine nuts, A7b: almonds,
A7c: walnuts | A8: celery | A9: mustard | A10: soy |
A11: sulphite | A12: sesame | A13: molluscs

Additive:

1: dye

All prices in Euro including VAT