

|                                                                         |             |
|-------------------------------------------------------------------------|-------------|
| <b>Affogato</b> – always a good choice!                                 | 10.50       |
| <b>Apple and Cinnamon Crema Catalana</b> with caramelised sugar crust   | 13.50       |
| <b>Maria's Kaiserschmarrn</b> with plum ragout                          | 17.00       |
| <b>Coupe Danemark</b> with warm chocolate sauce and cream               | 11.00/15.00 |
| <b>Warm Orange Salad</b> with sour cream ice cream and caramelised nuts | 16.00       |
| <b>Stirred Iced Coffee Classic</b> with amaretto                        | 11.00/15.00 |
| <b>Vermicelli</b> with meringue, vanilla ice cream and whipped cream    | 11.00/15.00 |
| <b>A Portion of Love</b>                                                | sold out!   |



### Artisan Ice Cream and Sorbets by LIPP

In the 90s, Anton Jaeger, the founder of the LIPP Brasserie in Geneva and Zurich sought a manufacturer of French premium ice cream that stood out for its quality and gustatory delight – its characteristics aligned with one's understanding of traditional artisanship.

### Flavoursome ice cream and natural fruit sorbets that delight!

#### Ice cream:

|                          |                     |
|--------------------------|---------------------|
| _Valrhona dark chocolate | _Stracciatella      |
| _Bourbon vanilla         | _Mocha 100% Arabica |
| _Sour cream              | _Coconut            |
| _Hazelnut brittle        | _Caramel            |
| _Double cream meringue   | _Cinnamon           |

#### Sorbets:

|               |          |
|---------------|----------|
| _Passionfruit | _Apricot |
| _Raspberry    | _Lemon   |
| _Mango        | _Pear    |

**all flavours** 5.50/scoop