KRONENHALLE

Seasonal offer

Fruit pie	9.—
Millefeuille with vanilla cream and salted caramel	19.—
Ice soufflé with Grand Marnier	19.—
Apple cream with white chocolate and quark mousse, almond crumble	20.—
Pavlova with chestnut cream, raspberry-blackberry compote and blackcurrant sauce	22.—
Vermicelles "Tradition"	25.—

Sélection de Fromages

Gruyère AOP (aged 22 months), truffled brie, Hölzig Geiss with pear bread and fig mustard	25.—

Dessert wine/port wine

Château Raymond-Lafon, Sauternes (doux)	0.5 dl	**15.50**
Graham's 20 years, Porto — 20%	0.5 dl	**18.—**
Presidential 30 years, Porto — 20%	0.5 dl	**23.—**

These desserts will be served from 12.00 until 02.00 p.m.
and at the evening from 6.30 until 11.00 p.m.
On Saturdays and Sundays, desserts will be served
from 12.00 until 02.30 p.m.

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Specialities of the house

Chocolate mousse	17.—
with double cream	19.—
Caramel pudding	17.—
Semolina pudding with raisins	17.—
Apple sorbet with Calvados	18.—
Crème brûlée «Paris style»	19.—
Parfait with Amaretti	19.—
Cassata with Amarena cherries	19.—
Lemon sorbet with Champagne	20.—
Homemade ice cream (per scoop)	6.—
Vanilla, strawberry, coffee ice cream	

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