


## Signature Desserts

<b>Chalet Suisse</b>		238
Swiss chocolate chalet with vanilla ice cream and hot chocolate sauce		
<b>Mousse Au Chocolat Et La Crème Fouettée</b>		238
Swiss chocolate mousse served with whipped cream		
<b>Fondue Au Chocolat Suisse</b>		238
Swiss chocolate fondue with seasonal fruits		

## Coupes Glacées

<b>Eiskaffee</b>		238
Espresso coffee with rich chocolate, white coffee syphon, vanilla ice cream		
<b>Gebrannte Crème</b>		238
Sea salt caramel cream with green apple compote, speculoos biscuit, caramel ice cream		
<b>Mont Blanc</b>		238
Chestnut cream, meringue with light Chantilly, Cassis compote and vanilla ice cream		
<b>Chesa Split</b>		238
Chocolate, strawberry and vanilla ice cream, raspberry coulis and hot chocolate sauce		

## Shareables

<b>Soufflé Chaud Au Bündner Röteli</b>		458
Hot Bündner Röteli Soufflé <i>Good for 2 to 4 guests (40 minutes preparation time)</i>		
<b>Omelette Surprise</b>		588
Baked Alaska - ice cream cake topped with flamed meringue <i>Good for 2 to 4 guests (40 minutes preparation time)</i>		
<b>Crêpes Suzette</b>		458
Classic Crêpes Suzette flambéed table-side with Grand Marnier, served with orange sauce, vanilla ice cream <i>Good for 2 guests</i>		

## Swiss Digestives

<b>Etter</b>		240
Kirsch – Cherry   Poire Williams – William Pear		
<b>Morand</b>		190
Kirsch – Cherry		
Abricotine – Apricot		
Williamine – William Pear		
<b>Röteli</b>		118
<b>Absinthe Larusée Bleue</b>		230
<b>Seven Seals, Amarone Wood Finish</b>		160

