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**CHEESE** from Affineur Jumi & Pöhl

**La Tur** Italy/Piedmont

*sheep, cow and goat milk, soft-ripened cheese, sweet flavour with acidic notes, buttery*

**La Bouse** Switzerland/Zäziwil

*raw milk, soft cheese, cow, creamy, tender melting*

**Glocknerspitz** Austria/Tyrol

*hay milk, semi-hard cheese, goat, smooth texture, mild seasoning*

**Vacherin Mont d'Or** France/Jura

*raw milk soft cheese, cow, creamy, aromatic, full-bodied*

**Abe rot** Switzerland/Rougemont

*raw milk, red smear cheese, cow, creamy, buttery, full-bodied intense*

**Mürgu** Switzerland/Belp

*raw milk, semi-hard cheese, blue mold, cow, light grainy texture, nutty*

*Choice of four or six varieties ..... 19/24*

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*Our trained staff may provide information on allergens in our food.*

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## DESSERTS

Curd cheese strudel Vestibül Style <i>mousse, rum raisins, crispy puff pastry</i> .....	14
Banoffee Pie <i>banana ice cream, chocolate-butter crumbles</i> .....	14
Bourbon Vanilla “Pure” <i>Bourbon Vanilla ice cream, hot Bourbon Vanilla syrup &amp; meringue</i> .....	16
“Mozartkugel” <i>chocolate, pistachio, Nougat</i> .....	16

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## SWEET WINES BY THE GLASS

2018 Beerenauslese Cuvée Kracher, Illmitz 5cl .....	7
2010 Vestibül Doux, TBA Scheurebe 5cl .....	7
2018 Late Bottled Vintage Port Niepoort, Duoro 5cl .....	7
Rum Zacapa Centenario Gr.Res. 23y flavoured with Bourbon-Vanilla beans 2cl ..	13

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**SWEET WINES 0.375 l**

2013	Blue Label Tokaji Aszu 5 putt. Royal Tokaji Company 0.5l	72
2012	TBA Rosenmuskateller Nr. 1 Nouvelle Vague Kracher, Illmitz	85
2008	Late Bottled Vintage Quinta do Noval, Douro	45
2008	Château de Fargues, Sauternes	100
2002	Château Rieussec, Sauternes	80
2002	TBA Welschriesling Velich, Apetlon	80

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**GÖLLES SCHNAPPS**

Pear 2cl	9
Raspberry 2cl	14.50
Plum 2cl	9

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**REISETBAUER SCHNAPPS**

Apple 2cl	8
Wild Cherry 2cl	9
Rowan Berry 2cl	16
Apricot 2cl	9
Elsbeere 2cl	47

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