

9.50 - DESSERT - 9.50

CLASSICAL CRÈME BRÛLÉE

or flambéed with cherry schnapps (+1,-)

HALF CHOCOLATE BALL

with cherry compote, chocolate cake and vanilla mascarpone foam

VACHERIN GLACÉE

with apricots, raspberry sorbet and basil chantilly meringue

GRATIN OF RED FRUIT

with almond crisp, muscat sabayon and vanilla ice cream

CARLS OPERA CLASSIQUE

coffee cream with almond biscuit and arabica ice cream

**Homemade Valrhona
chocolate truffles**

4.80

Selection of Macarons

6.-

each additional Macaron 1.90

COFFEE SPECIALITIES

Cafe Crème2.40

Espresso2.-

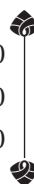
Double Espresso3.50



Milk coffee3.20

Cappuccino2.90

Latte Macchiato3.20



Tea2.50

Hot chocolate3.50

Frapos Special4.50

CHEESE SELECTION

SELECTION OF FRENCH RAW MILK CHEESE

Camembert de Normandie AOP Isigny from Xavier David
matured for 3 weeks, smooth, distinctive flavour

Comté AOP Fort Saint Antoine Symphonie
matured between 16 and 24 months, particularly flavoursome

Your selection is served with baguette, fruit loaf and „Altländer“ apple chutney

9.50

VERMOUTH

Noilly Prat	4.50
Lillet Blanc	4.50
Lillet Rouge	4.50
Stählemühle Absinth traditionnelle du Lac de Constance	9.50

LIQUEUR

Cointreau	4.50
St. Germain	4.50
Deau Pineau de Charentes blanc	9.50
Chartreuse jaune	5.-
Chartreuse verte	5.-
Chartreuse special	7.50

BITTERS

Kreuzritter	6.-
Monin Bitter	5.-
Ramazotti Amaro	5.-

ANISÉES

Pernod	5.-
Ricard	5.-
Pastis 51	5.-
Duval	5.-

GIN

Tanqueray	6.50
The Botanist	6.50
Gin Sul	7.50
Monkey 47	8.50
Ferdinands Dry Saar Gin	8.50

FRUIT BRANDIES

ETTER, Zug	
Williams (Pear)	10.-
Cherry	10.-
Raspberry	10.-

PIEKFEINE BRÄNDE, Bremen

Hazelnut	9.50
Sloe	12.50

STÄHLEMÜHLE, Lake Constance

Raspberry	14.50
Cherry	14.50
Pear ‚Gräfin von Paris‘	14.50

GATINEL, Perigord

Vieille Prune	12.50
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PORT/SHERRY

Banyuls, Domaine de la Tour Vieille ...	7.50
Niepoort Dry White	6.50
Grahams Six Grapes	7.-
Emilio Lustau ‘El Puerto’	5.50
Emilio Lustau ‘Amontillado Los Arcos’ ..	5.50
Emilio Lustau ‘East India’	5.50

COGNAC

HINE Rare VSOP	8.-
Rémy Martin VSOP	8.50
H by HINE	8.50
Rémy Martin XO Excellence	22.50
Hennessy XO	26.-

ARMAGNAC

Domaine du Tariquet 15 years	8.50
Darroze 1989	12.50

RUM

Ron Abuelo Añejo	6.-
Botucal Reserva exclusiva	8.50
Ron Zacapa 23y	10.50
Plantation 20th Anniversary Extra Old.	12.50
Ron Centenario Sistema Solera 30 Años	26.50

VODKA

Cîroc	8.50
Grey Goose	9.50
Belvedere	9.50

TEQUILA

Don Julio blanco ...	5.50
Don Julio anejo	5.50

WHISKY/WHISKEY

VAT 69	5.50
Oban 14	8.50
Talisker 10	8.50
Bushmills 10	8.50
Lagavulin 16	14.50
Glenfiddich AGE OF DISCOVERY 19y Red Wine Cask.....	19.50

CALVADOS

Lecompte, 5 years	9.-
Domaine de la Vectière, 20 years	9.50
Cœur de Lion, Hors d'Age	12.-

SPIRITS

Helbings Feiner Aquavit	4.50
Jubiläums Aquavit	4.50
Helbing Kümmel	4.50
Dreiling Aqua Vitae Premium Aquavit	6.50

MARC

MARDER, Black Forest	
Pomace brandy	11.-
CARTRON, Nuits-St-Georges	
Marc de Bourgogne Très Vieux Huguettes	9.50
STÄHLEMÜHLE, Lake Constance	
Pomace brandy Pinot blanc	13.50
Pomace brandy Pinot meunier	13.50