

BLASERS

HOTEL · RESTAURANT · CHOCOLAT

CLASSICS & SPECIALITIES...

Frühling – our house speciality –
strawberry sorbet and whipped cream
blended together

13.00 / Mini 10.50

Highlander – Earl Grey Tea sorbet
with Glenmorangie Single Malt Whisky

15.00

Juliane – Vanilla ice cream with egg liqueur
and orange juice, whipped cream and almonds

14.00 / Mini 11.50

Danmark – Vanilla ice cream with hot chocolate
sauce, whipped cream and almonds

13.00 / Mini 10.50

COUPES...

Engiadina – Vanilla and hazelnut ice cream
with walnuts, caramel sauce and whipped cream

13.00 / Mini 10.50

Exotic – Passionfruit, apple-ginger and
cacao 83% sorbet with marinated pineapple

14.00 / Mini 11.50

Triple Chocolate – Chocolate and stracciatella ice
cream, cacao 83% sorbet and whipped cream

13.00 / Mini 10.50

Blended ice coffee – Mocca ice cream
with kirsch and whipped cream blended together

14.00 / Mini 11.50

Valaisan – yoghurt ice cream and apricot sorbet
with apricot compote and whipped cream

14.00 / Mini 11.50

with apricot liqueur

+ 3.-

DESSERTS...

Japonais glacé – hazelnut cookie with vanilla ice
cream, chocolate sauce and whipped cream

8.50

Meringue glacé – Meringue with vanilla ice cream,
strawberry sorbet and whipped cream

13.00 / Mini 10.50

Meringue chantilly – Meringue
with whipped cream

11.50 / Mini 8.50

BY THE SCOOP...

Ice cream –

vanilla, chocolate, mocca, hazelnut,
stracciatella, yoghurt

Sorbet –

lime, strawberry, apple-ginger, passionfruit,
cacao 83%, earl grey tea, apricot

per scoop 3.80

whipped cream 1.50

Milk shakes –

available in all flavors listed above

10.50

...our ice cream is homemade, using the finest ingredients,
according to an old tradition!

all prices incl. VAT.

We are happy to provide verbal information on allergens.