

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

Hot Berry – Vanilla ice cream
with hot berries and whipped cream

14.00 / Mini 11.50

Nesselrode – Vanilla ice cream with chestnut
puree, merinques and whipped cream

14.00 / Mini 11.50

DESSERTS...

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

8.50

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

13.00 / Mini 10.50

Merinque chantilly – Merinque

with whipped cream 11.50 / Mini 8.50

Portion Vermicelles – Portion of chestnut puree
with merinque and whipped cream

12.50 / Mini 10.-

BY THE SCOOP...

Ice cream –

vanilla, chocolate, mocca, hazelnut,
stracciatella

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.