



## BAD BUBENDORF HOTEL

zusammenkommen im Baselbiet

### DESSERT CREATIONS

PRESENTED BY OUR CHEF PÂTISSIÈRE ANNA BALTIC

CHF

#### 'Spring trilogy'

seasonal temptation served three-ways

16.00

#### An assortment of sorbets

raspberry, pineapple and strawberry-rhubarb

with prosecco

16.00

without prosecco

12.00

#### Strawberry tirami-sù

drenched in Baileys

served with marinated strawberries

15.00

#### Elder crème brûlée

with strawberry-rhubarb sorbet

15.00

#### 'No dessert'

take it with a wink and make an exception  
even though you are not supposed to

10.00

#### Homemade sorbets

raspberry, pineapple and strawberry-rhubarb

per scoop

4.00

#### Homemade ice cream

mascarpone or caramel with fudge and Fleur de Sel

per scoop

4.00

For additional specialities of ice creams please ask our service team.



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### SWEETS AFTER DINNER CHF

**Fresh fruit salad** 10.00  
with whipped cream 12.00

**Caramel flan** 9.00  
with whipped cream

**Panna Cotta** 13.00  
with marinated cherries and chips of chocolate

**Meringues** 8.00  
with an extra portion of whipped cream 11.00  
or try the extended version with vanilla and strawberry ice cream

**Chilled coffee** 11.00  
coffee ice cream with whipped cream

**Sorbet Le Colonel** 11.00  
traditional with lemon sorbet and vodka

**Chocolate mousse** 13.00  
for all Swiss chocolate enthusiasts

### FOR GOURMETS

**Selection of cheeses** portion 19.00  
various mature cheeses from near and far small portion 13.00  
with chutney and pear bread