

MOZERN

BAR & BRASSERIE

DESSERTS

RUM BABA – 24 CHF

Exotische Früchte, Kaffir Limette & Crème de Gruyère
Exotic fruit, kaffir lime & crème de Gruyère

PROFITEROLES – 20 CHF

Birnesorbet, 70% Schokolade & Miso Sauce
Pear sorbet, 70% chocolate & miso sauce

LEMON MERINGUE TART – 20 CHF

Yuzu Sahne, grünes Shiso & Olivenöl Keks
Yuzu crèmeux, green shiso & olive oil biscuit

PINEAPPLE & HIBISCUS EMULSION –18 CHF

Kokosnuss Mousse & Thai-Basilikum
Coconut mousse & Thai basil

ICE CREAMS & SORBETS

Pro Kugel / Each scoop – 5 CHF

Eis – Vanille, Haselnuss, Schokolade
Sorbetes – Himbeere, Zitrone & Yuzu, Kokosnuss
Ice creams – vanilla, hazelnut, chocolate
Sorbets – raspberry, lemon & yuzu, coconut

TO PAIR WITH YOUR DESSERTS

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, SUGAR SYRUP

18 CHF

TO THE MOON AND BACK

RON ZACAPA 23, HOMEMADE VERMOUTH, MARASCHINO LIQUEUR

22 CHF

2008 Château Doisy-Vedrines, Sauternes, Bordeaux, France

0.5 dl
15 CHF