


sagidesserts

Experience the sweet highlight of your culinary journey with our seasonal, homemade desserts.

MINI-DESSERTS

Strawberry panna cotta white chocolate	8.50
Tiramisu lotus	8.50
Affogato ( available) vanilla ice cream with espresso	8.50
Assortment of 3 mini desserts	22.00

CLASSIC DESSERTS

Cake of the day with whipped cream	7.50-9.50 plus 1.50
Yuzu tartlet Meringue	12.50

COUPES

big	15.00
small	11.00

Black & White

Chocolate ice cream | vanilla ice cream | chocolate sauce | cocoa crumble | whipped cream

Coconut mango

Mango sorbet | coconut praline ice cream | mango compote | coconut flakes | whipped cream

Matcha berry

Matcha ice cream | strawberry sorbet | fresh berries | white chocolate | vanilla crumble | whipped cream

Pistachio Berry

Pistachio ice cream | strawberry sorbet | fresh berries | toasted pistachios | butter crumble | whipped cream

Sorbet & Ice cream per scoop 5.50

from Kalte Lust

vanilla (also available vegan),
chocolate, coffee, pistachio, matcha,
coconut praline, caramel fleur de sel,
strawberry sorbet, mangon sorbet

with cream plus 1.50
with a shot plus 5.00

DIGESTIF

Ask for your digestif trolley!

Our staff will be happy to inform you about allergens contained in.
All prices in CHF incl. VAT.

 **vegan**



Experience the Swiss fjord.

www.lofthotel.ch

www.sagibeiz.ch