

sagidesserts

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

Tartlet

berries | yoghurt cream | white chocolate || 12.50

MINI DESSERTS

Panna Cotta

lemon | blueberry | pistachio || 8.50

Tiramisu

apricot | shortbread | lavender || 8.50

Affogato (available)

vanilla ice cream with espresso || 8.50

Assortment of 3 mini desserts || 22.00

CLASSIC DESSERTS

Cake of the day || 7.50-9.50

with whipped cream || plus 1.50

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 from Kalte Lust || per scoop 5.50

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