# Sweets & Cheese

Seasonal temptations from our pâtisserie	CHF small/large
The favorite dessert of our chef Dominic Meier Rhubarb crème brûlée - Rhubarb compote - Rhubarb sorbet	17
Red velvet raspberry slice • Raspberry sorbet	18
Coupe Romanoff - marinated strawberries -vanilla ice-cream -whipped cream	14 / 16
Seasonal dessert from our evening menu	17
Our favorite Ochsen classics	
Crème Caramel «Grandma Jenzer» • whipped cream	13
Profiteroles filled with vanilla ice cream • warm Felchlin chocolate sauceonly 1 profiterole for the little desire	17 9
Coupe Denmark: Vanilla ice cream • hot chocolate sauce • whipped cream	13 / 16
Ice coffee «Ochsen style»	15
Sorbet meets Liquor: Sorbet • liquor of your choice	16
Our ice creams and sorbets are homemade served with whipped cream and homemade cookie	
Ice cream: Vanilla • coffee • yoghurt	5.50
Sorbets: Lemon • rhubarb • raspberry	5.50
Cheese from the Emmental	
Swiss cheese Specialties of the dairy Jumi Chutney • fruit bread	17

# The ideal companion for your dessert or cheese plate

## Tinto Forte (18 Vol%)

Carlo Tamborini, Ticino - Switzerland

Glass 5 cl CHF 9

The Tinto Forte is a special wine from Merlot grapes from the vineyard Tamborini in Ticino. After 3 years in oak barrels, it convinces by an intense red and garnet reflections. On the nose it smells like pickled plums, black tea, spices, cinnamon and cloves. The palate is full-bodied, sweet in their opener, with fine tannins and vanilla on the finish.



### Schloss Birseck Dessert Wine

Courtyard Andlauer, Helene & Erich Rediger, Arlesheim

Glass 5 cl CHF 10 Bottle 37.5 cl CHF 59

Sweet, fruity wine with finely balanced acidity.



#### Château La Rivière Sauternes AC

Semillon, Muscadelle and Sauvignon Blanc

Bordeaux - France

Glass 5 cl CHF 10 Bottle 37.5 cl CHF 59



