DESSERTS

AMERICAN COLONY APPLE PIE 50
with vanilla ice cream

LONDON CAKE 50
Chocolate cake with caramel crust

LEMON & RASPBERRY SOUFFLÉ GF 45

BAKED BAKLAVA CHEESE CAKE 55
with pistachio

COCONUT CRÈME BRÛLÉE Ⓥ 45

MALVA PUDDING 50
with tahini and dates

ICE CREAM per scoop 10
Vanilla, Chocolate, Pistachio, Strawberry

FRESH FRUIT PLATTER Ⓥ 65

Digestif & Dessert Wine

Remy Martin VSOP/XO	70	Fernet Branca	30
Cremisan Valley Brandy (local)	60	Amaretto de Loreto	26
Grappa Ruffino, Reserva Ducale	52	Tulip Viogner 2018	30

In our East House garden, we grow organic pomegranates, persimmons, Seville oranges, olives, aubergine, kale, quinces, spinach, several kinds of mint, zaatar, lemon grass, basil, thyme, chives, bay, sage, hyssop, coriander, parsley, rosemary and chilli peppers.

These home-grown organic herbs, fruits & vegetables are used daily by our chefs in the food we serve.

GAUER HOTELS
Switzerland

SMALL LUXURY HOTELS OF THE WORLD

All prices are in NIS. Foreign guests paying through their hotel bills are exempt from paying VAT.