

# DESSERT

## N A C H T I S C H

### *Chocolate Fondue*

FRESH SEASONAL FRUIT / BANANA BREAD  
POUND CAKE / MARSHMALLOW / TOBLERONE  
CHOCOLATE FOR DIPPING  
10 PER PERSON

### *Vinnese Apple Strudel*

ROASTED SPICED APPLES  
CARAMEL & VANILLA SAUCE / STRUDEL PASTRY  
VANILLA ICE CREAM WHIPPED CREAM  
10

### *Black Forest Roulade*

LAYERED CHOCOLATE SPONGECAKE  
PRESERVED SWEET CHERRIES / KIRSCH  
VANILLA ICE CREAM  
12

### *Waldhaus Cheese Plate*

CHEF'S SELECTION OF ARTISAN CHEESES  
ACCOMPANIMENTS  
14

### *Chocolate Terrine*

RASPBERRY KIRSCH / COULIS  
14

### *Partridge Berry Crème Brulee*

ASSORTED FRESH BERRIES / FRESH VANILLA  
WHIPPED CREAM  
12

### *Fruit Salad & Kirsch*

RASPBERRY LIME SORBET  
9

### *Sorbet or Ice Cream*

3

# Specialty Coffees

S P E Z I A L I T Ä T S   K A F F E E

1 ¼ OZ

2 ½ OZ

9

15

## *Monte Cristo*

COFFEE / KAHLUA / GRAND MARNIER

## *Banff Springs Blueberry Tea*

FINE EARL GREY TEA

GRAND MARNIER / AMARETTO

## *Bavarian Coffee*

COFFEE / KAHLUA / PEPPERMINT SCHNAPPS  
WHIPPED CREAM

## *Irish Coffee*

COFFEE / IRISH WHISKEY / IRISH MIST  
WHIPPED CREAM

## *Banff Springs Coffee*

COFFEE / GRAND MARNIER / AMARETTO  
KAHLUA

## *Rüdesheimer Kaffee*

COFFEE / ASBACH BRANDY

## *Haus Hot Chocolate*

CINNAMON / ORANGE / MILK  
ASBACH BRANDY / MARSHMALLOW

## *Ice Wine*

PILLITERI / VIDAL ICEWINE 50 ML	18
PILLITERI / CABERNET ICEWINE 50 ML	20
VINELAND ESTATES / VIDAL ICEWINE 200 ML	77