HOTEL
CHÂTEAU GÜTSCH
LUCERNE

RESTAURANT LUMIÈRES

DESSERTS & CHEESE

SWEET ENDINGS · SWISS CHEESES

A SWEET FINISH

Classic desserts from the Mediterranean and beyond, and a selection of Swiss cheeses chosen by our chef, each served with its own accompaniment.

DESSERTS

TIRAMISÙ — 20

Mascarpone, espresso and cocoa

Savoiardi soaked in espresso, layered with light mascarpone cream and dusted with cocoa. A classic from the Veneto.

CAPRESE CHOCOLATE CAKE — 20

Chocolate and almond cake with almond ice cream

A flourless cake of dark chocolate and ground almonds, from the island of Capri. Our twist: almond ice cream.

AMALFI LEMON TARTLET — 20

Crisp tartlet with Amalfi lemon cream

A crisp buttery shell filled with tangy cream of Amalfi Coast lemons.

APPLE STRUDEL — 20

With vanilla ice cream

Thin pastry rolled around spiced apples, baked until crisp and served warm. From Austria and South Tyrol.

ICE CREAM AND SORBET — 10

Two scoops: vanilla, chocolate or hazelnut. Sorbet: lemon, strawberry, exotic fruit or coconut

Sorbets are dairy-free and made with fruit.

SWISS CHEESE

SELECTION OF SWISS CHEESES — 30

Swiss cheeses selected by our chef, each with its own accompaniment

Ask your waiter about today's selection.

OUR TEAM WILL GLADLY INFORM YOU ABOUT ALLERGENS. ALL PRICES IN CHF INCL. VAT.