

Coffees

Irish Coffee.....	7.50
Liqueur Coffee, add your own choice of liqueur....	6.50
White Coffee.....	2.60
Americano.....	2.60
Decaff Coffee machine sachet.....	2.60
Espresso.....	2.60
Cortado.....	2.60
Cappuccino.....	2.60
Teas: Regular, Mint and Green Tea.....	2.30



Milkshakes

5.80

Movenpick Ice Cream Milkshakes

Choose your own flavoured Milkshake from our selection of Movenpick Ice Cream.



Say hello!

MÖVENPICK®

Crafted with alpine spirit

GAUCH'S

STEAHOUSE





BLUEBERRY CHEESECAKE

Did you know blueberries develop their sweetness when cooked? Our craftsmen do. We then swirl them into cream with soft biscuit crumbs for the best cheesecake you will ever taste.



COCONUT

We use two parts of the coconut in our ice cream. The milk adds an exotic flavour to our cream and we roast and caramelize coconut pieces to create an intense taste. Just don't tell!



CHOCOLATE & SALTED CARAMEL

Like blue skies and snow capped mountain peaks some things are meant to be together. It's the same for our Chocolate & Salted Caramel ice cream. Together with salted almond



MINT CHOCOLATE

Alpine cream, crunchy cocoa shavings with a zing of mint make this ice cream as fresh as a morning walk on a Swiss glacier.



VANILLA DREAM

As iconic as our flag, our Vanilla Dream is a Mövenpick classic. We blend Madagascan Bourbon Vanilla with Alpine cream. So good you'll think you're dreaming.



SWISS CHOCOLATE

We may be blowing our own Alphon, but we believe Swiss Chocolate is the best in the world. It's even better rippled through our Mövenpick ice cream!



STRAWBERRY

There's only one way to make the best strawberry ice cream. We transform ripe strawberries into the finest puree and pure juice and then mix all this fruity goodness with our best cream.



RUM & RAISIN

For the best rum, we had to go to Jamaica. It has the perfect balance of spices when combined with the sweet sultanas to make this classic ice cream a Mövenpick classic.

MÖVENPICK®

Homemade Desserts

Layered Chocolate Brownie..... 8.25
Topped with salted caramel gel and a peanut butter chocolate ganache. (Gluten-free)

Gauchos Cheesecake..... 8.25
Set vanilla cheesecake with a biscuit base, please ask for this week's topping.

Banoffee Pie..... 8.00
Biscuit base, banana, dulce de leche and whipped cream.

Chefs special of the week. Please ask your server.

ACCOMPANYING DESSERT WINES

Malaga Moscatel, glass..... 6.50
Ximenez Spinola PX Muy Viejo, glass..... 12.90
Tokaji, glass..... 6.50

Sundaes 8.70

Try our delicious Mövenpick Sundaes or create your own masterpiece.

GaUCHO'S Special

Vanilla dream and Strawberry ice creams together with Swiss Chocolate, cream and chocolate sauce.

La Pampa

Pistachio ice cream together with one scoop of Rum & Raisin and one scoop of Maple Walnut with fresh cream and chocolate sauce.

Chocolate Revenge

Three scoops of Choc ice cream, chocolate sauce and whipped cream.

Summer Sundae

Vanilla red fruits, strawberry, vanilla ice creams with whipped cream, strawberry sauce and nuts.



MAPLE WALNUT

Nobody can make Maple Syrup like the Canadians. That's why we wouldn't go anywhere else to find the very best to blend with our Alpine cream.

1 Scoop
3.10
2 Scoops
5.40
3 Scoops
7.60



PISTACHIO

We use unroasted pistachios for fresh natural flavour and texture. Pure and how nature intended, just like Switzerland.



LEMON & LIME SORBET

Our sun-kissed lemons are brought over the Alps to Switzerland and coupled with juicy lime bits.



PASSION FRUIT & MANGO SORBET

Even exotic fruits love the cold. Sun-ripened passion fruit from South America, loaded with sweet mango pieces.



Mövenpick Ice Cream and Sorbets are made without artificial additives, flavourings or colours. All products may contain nuts or traces of nuts. Dessert presentation may vary. Please contact a member of staff to obtain a full allergen list. © Reg. Trademark of Société des Produits Nestlé S.A.