

Crème brûlée,  
apricot roaster

18,50

Cantuccini parfait, marinated cherry

18,50

Lime flan, marinated berries,  
rosemary-lemon-thyme ice cream

18,50

Sorbet variety with fresh fruit

18,50

Apple pancake „Erbprinz“  
*Calvados flambé*

17,50



Cheese from affineur Waltmann  
Accompanied by: grapes, chutney, walnuts  
(St. - Maure, Brie de Meaux, Pont - l'Évêque, Allgäuer Hochalpe)

22,00

To accompany your dessert we invite you to enjoy  
our coffee specialties, made with the signature blend of



# WELCOME TO CAFÉ ERBPRINZ

Find a nice spot in the Erbprinz Café. Take a look at the handmade chocolates and delicious cakes. Decide between the fabulous cheesecake and the Black Forest cherry cake from Jasmina Knebel. Enjoy the sweet life...

All suppliers and partners in our Café Erbprinz guarantee the upmost quality with their products - something that we always strive for and is crucial for Michelin chef Ralph Knebel and pastry chef Jasmina Knebel. We work together with brands like Original Beans Chocolate and Herzog Kaffee to ensure that our coffee beverages as well as our very own handmade cakes and desserts are one of the best you have ever tasted!

## OPENING HOURS:

Monday through Saturday: from 12:00 till 18:00 CET

On Sunday and Holidays: from 14:00 till 18:00 CET

