

MÖVENPICK®

THE ART OF SWISS ICE CREAM



Holiday Inn

LONDON - WEST

WWW.MOEVENPICK-ICECREAM.COM

#MyMOVENPICK

#MyMovenpick

The Origins of Mövenpick Ice Cream

Time is spent to ensure ingredients are always of the highest standard. Whether it's the Swiss milk and cream from cows with a high quality of life due to the amount of time they spend in fresh air, or the 65% Maracaibo chocolate by renowned Swiss chocolatiers, the ingredients have been carefully sourced to ensure a taste of luxury with every mouthful of Mövenpick Ice Cream or Sorbet.

Only natural ingredients

All Mövenpick Ice Cream and Sorbet is made without artificial additives, flavours or colours, ensuring authentic aromas and taste. For the stabilisers the Ice Cream Makers use native starch and citrus fibres, as well as egg yolks as an emulsifier. This is how ice cream is traditionally made, resulting in a far richer taste.



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.

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STRAWBERRY

A creamy, fruity and refreshing ice cream embellished with delectable strawberry pieces.



SWISS CHOCOLATE

Premium Swiss chocolate shavings blended in a creamy ice cream. A true taste treat for chocolate lovers.



VANILLA DREAM

Premium vanilla ice cream with real vanilla, including the most precious part – the seeds of the vanilla bean.



CARAMELITA

The ultimate dream for a sweet tooth. Temptingly sweet pieces of caramel in a rich and creamy ice cream.