

DESSERT MENU

The 3 cheese plate for those who like the savoury 9.50

L'HOSTELLERIE AND THE CHOCOLATE FACTORY

Warm Chocolate moelleux, fior di latte ice cream & salted caramel coulis 12.50

Warm and comforting

The famous chocolate mousse « Cailler » 10.00

Airy and nostalgic

Chocolate « Croquant » with praline and feillantine * *Chef's favourite* 12.50

Crispy and indulgent

OTHER SWEET DELICACIES

Vanilla Crème brûlée 9.00

Gourmet coffee served with 3 small desserts 13.00

« The » chef's signature caramel flan 9.00

Glace fior di latte with 3 sauces 10.00

Salted caramel, maple syrup, red fruits

ICE CREAM CREATIONS

Danemark - vanilla ice cream topped with warm chocolate sauce & whipped cream 12.00

Café glacé - mocha ice cream topped with espresso & whipped cream 12.00

Coupe Jamaïque - rhum-raisin ice cream topped with rhum 13.50

Sorbet Valaisan - apricot sorbet topped with Abricotine 13.50

Sorbet Colonel - lemon sorbet topped with vodka 13.50

Cassata Sicilienne - plain / topped with maraschino 8.00 / 10.00

OUR ICE CREAMS & SORBETS

Glaces :

vanilla - mocha - chocolate - caramel - strawberry - rhum raisin - stracciatella

Sorbets : lemon - apricot per scoop : 4.00

Sorbet gluten free and lactose free : mango&maracuja add. cream : +2.00

Milkshakes : flavour of your choice 8.50

Regulatory VAT included

