



DESSERT MENU

A SAVORY TOUCH...




3 – Cheese plate

9.50

HOMEMADE DESSERTS

Vanilla Crème brûlée

9.00

Panna cotta with maple syrup 

9.50

Gourmet Coffee - a hot beverage & 3 delicious small desserts

13.00

Mandarin Tiramisu

10.50

The famous « Cailler » chocolate mousse


9.50

Fior di Latte Ice Cream with 3 sauces

10.00

salted caramel – maple syrup – red fruits

WARM SWEET TREATS

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

12.50

Apple & Speculoos Crumble with a scoop of vanilla ice cream

10.00

Our profiteroles

13.00

Homemade choux filled with vanilla ice cream & topped with warm chocolate coulis, whipped cream



DIGESTIF OF THE MOMENT - 12.00



Cointreau Signature Digestif 

expresso, Cointreau orange liqueur, whipped cream

ICE CREAM SUNDAES

Danemark – Vanilla ice cream, warm chocolate sauce & whipped cream 12.00

Café glacé – Mocca ice cream with espresso & whipped cream 12.00



Sorbet Valaisan – Apricot sorbet topped with Abricotine liqueur 13.00

Sicilian Cassata nature / with liqueur 8.00 / 10.00

ICE CREAMS

Glaces : vanilla – mocca – chocolate – caramel – strawberry – rum-raisin - coco

Sorbets : lemon - apricot

Sorbet mango & passionfruit  

Per scoop 3.90

Whipped cream supplement +2.00

Milkshakes (flavor of choice)

8.00

Gluten free  lactose free 
regulatory VAT included