

DESSERT MENU

SALTY TOUCH FOR A GOOD FINISH

The 3 cheeses plate 9.00

HOMEMADE DESSERTS

Soft Chocolate cake with its vanilla ice cream 10.00

Gourmet coffee ☺ (coffee with 3 little desserts) 12.00

Chocolate mousse 9.00

The caramel flan with whipped cream 7.50



OUR SEASONAL DESSERTS

Tiramisu « Pear-Chestnut » 10.50

Crème brûlée with figs 9.00

« Vieux Valais » dessert 13.00

vermicelli (chestnut purée), vanilla ice cream, caramelised hazelnuts pieces,
meringues & whipped cream

The vermicelli (chestnut purée) – meringues, vermicelli & whipped cream 10.00

Apple & speculoos crumble with vanilla ice cream 10.00

ICE CREAM SUNDAES

Danemark – 12.00

Vanilla ice cream with warm chocolate
sauce & whipped cream

Café glacé – Iced coffee 12.00

Coffee ice cream with its espresso
& whipped cream

Coupe Jamaïque – 13.00

Rhum-raisin ice cream with rum
& whipped cream

Sorbet Valaisan – 13.00

Apricot sorbet abricot with abricotine

Sorbet Colonel – 13.00

Lemon sorbet with vodka

Cassata Sicilienne nature / flamed

Parfait Mocca nature / flamed



each 8.00 / 10.00



OUR ICE CREAMS

Ice creams : vanilla – mocca –
chocolate – caramel – strawberry –
rhum-raisin

Sorbets : lemon - apricot

Mango & passion fruit sorbet  

Per scoop 3.90

Additional whipped cream +2.00

Milkshakes : with your choice of
ice cream 7.00

Gluten-free  lactose-free 

Including statutory vat