

Dessert menu

SOMETHING SALTY...

The 3 cheeses plate - Because not everyone has a sweet tooth 9.50

OUR 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* » 9.50

 *airy and nostalgic*

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

 *crispy and indulgent*



OTHER SWEET DELICACIES

Vanilla crème brûlée 9.00

Apple & speculoos crumble with a scoop of vanilla ice cream 10.50

Gourmet coffee OR Champagne served with 3 small desserts 13.00 / 23.00

« The » chef's signature caramel flan 9.00

Fior di latte ice cream with 3 sauces - salted caramel - maple syrup - red fruits 10.00

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

Sorbet Valaisan - apricot sorbet topped with Abricotine 13.00

Sorbet Colonel - lemon sorbet topped with vodka 13.00

Cassata Sicilienne - plain / topped with maraschino 8.00 / 10.00

OUR ICE CREAMS & SORBETS

ice creams : vanilla - mocha - chocolate - caramel - strawberry - rum-raisin -

hazelnut Sorbets : lemon - apricot per scoop 3.90

Sorbet mango and passion fruit   Whipped cream supplement +2.00

Milkshakes : flavour of your choice 8.00

Gluten - free  Lactose - free 
Regulatory VAT included