

DESSERT MENU

SOMETHING SALTY

3 Cheese platter - because not everyone has a sweet tooth 9.50

HOMEMADE DESSERTS

Warm chocolate moelleux, fior di latte ice cream & salted caramel sauce 12.50

Vanille Crème brûlée 9.00

Fior di latte ice cream with 3 sauces 11.00

salted caramel - maple syrup - red fruits

Gourmet coffee served with 3 small desserts 13.00

The famous « Cailler » chocolate mousse 10.00

« The » flan caramel from the chef 9.00



OUR AUTUMN DESSERTS

Homemade profiteroles garnished with vanilla ice cream, chocolate sauce & some whipped cream 13.50

Chestnut and pear tiramisu 10.50

The « Vieux Valais » coupe 13.50

chestnut purée, vanilla ice cream, hazelnuts pieces, meringues & whipped cream

The vermicelles - meringue, chestnut purée & whipped cream 11.00

The flambéed Parfait Mocca 13.00

SPIKED COFFEE OF THE MOMENT

Café XVIème signature - espresso, prunelle de Bourgogne, whipped cream 12.50

OUR SUNDAES

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

Iced coffee - Mocca ice cream topped with an espresso & whipped cream 12.00

Valaisan Sorbet - 13.00

Apricot sorbet topped with abricotine

Cassata Sicilienne plain / with liqueur 9.00 / 11.00

OUR ICE CREAMS

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

Sorbets : lemon - apricot

Sorbet mango & passionfruit   per scoop 4.00

extra whipped cream +2.00

Milkshakes : flavor of your choice 8.50