

DESSERT MENU

FOR A GOOD FINISH...

3 cheeses plate 8.00

HOMEMADE DESSERTS

Profiteroles with vanilla ice cream & warm chocolate sauce 10.50

Vanilla crème brûlée 8.50

Gourmet coffee ☺ (coffee with 3 little desserts) 12.00

« New York Cheesecake » with red fruits coulis 11.00

Chocolate mousse 9.00

Soft chocolate cake with its vanilla ice cream 9.50



OUR SEASONAL DESSERTS

« Vieux Valais » dessert 12.00

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

The vermicelli (chestnut puree) – meringues, vermicelli & chantilly 9.50

The « XVIème » Mille-feuille 11.00

puff pastry, light mascarpone & vanilla cream, red fruit compote



ICE CREAM SUNDAES AND CREATIONS

Danemark – vanilla ice cream with warm chocolate sauce & whipped cream 12.00

Iced coffee – Coffee ice cream with its espresso & whipped cream 12.00

Coupe Jamaïque - rum-raisin ice cream with rum & whipped cream 13.00

Sorbet Valaisan - apricot sorbet with abricotine 13.00

Sorbet Colonel - lemon sorbet with vodka 13.00

Coupe le Général – vanilla ice cream with whiskey 13.00

Cassata Sicilienne nature / flamed 7.00 / 9.00

Parfait Mocca nature / flamed 7.00 / 9.00

OUR ICE CREAMS

Vanilla – mocca – chocolate – caramel – strawberry – rum-raisin

Lemon sorbet – apricot sorbet

Pineapple & passionfruit 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