



OUR PASTRY CHEF DESSERTS

Mascarpone mousse with marinated strawberries and meringues	10.50
Warm orange crepe Mövenpick vanilla ice cream	12.50
Dark chocolate lava cakes with a coconut center Mövenpick banana sorbet	14.50
Sautéed bananas, salted butter caramel sauce, rum, and hazelnuts Mövenpick vanilla ice cream	14.50
Duo of delicacies from Vaud Lemon meringue tart finger* and raisinée ice cream parfait	14.50
Grand Marnier ice cream parfait verrine	12.50
Baileys crème brûlée	12.50
Verrine of Villars dark chocolate mousse	14.50
Fresh fruit rainbow	14.50
The Pastry Chef's 'Surprise' Farandole *	14.50
Drizzled sorbets Valaisan, apricot sorbet drizzled with Abricotine Colonel, lemon sorbet drizzled with Vodka	14.50

For other ice cream cups, ask for our Movenpick ice cream menu!

Price in CHF incl 8.1% TVA.

Végétarien 

Gluten Free 

*Does not meet the requirements of the "Fait maison" Label

Take-away menu available with a 20% discount on listed prices, including a selection of drinks.
Pre-order required.



CHEESE SELECTION

3 varieties, from here and elsewhere	12.50
3 varieties, from here and elsewhere	16.50

OUR SELECTION OF SWISS DIGESTIFS

Abricotine or Williamine Morand	43%	2cl	8.50
Lie from our local wine makers	~40%	2cl	8.50
Grappa de Syrah de Lavaux, Grognoz	42%	2cl	12.50
Limoncello « L'Original by Stef » Chernex Suisse	25%	2cl	9.50

Fassbind			
Kirsch	43%	2cl	8.50
Framboise	43%	2cl	9.50
Vieille Prune	40%	2cl	9.50
Vieille Framboise ou Vieille Poire	40%	2cl	10.50
Vieil Abricot	40%	2cl	11.50

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