

Fromages



Vieux Gruyère

Tomme du Bougne

Vieux Bagnes

1 pièce de fromage	6.-
2 pièces de fromages	11.-
3 pièces de fromages	15.-

Servit avec roquette citronnée
et fruits secs.

Desserts

**Profiterolles au chocolat blanc et
caramel au beurre salé**

Craquelin au sucre moscovado 16.-

(R) Tiramisu

Speculos 15.-

(R) Mousse au chocolat

Toblerone 15.-

Cheesecake façon Mont-Blanc

Nappage Myrtille, biscuit speculos et marrons,
crème de marron et gouttes de meringues 16.-

Café Gourmand

4 mignardise et 1 glace/sorbet 18.-

(R) Gaufre artisanale

Chantilly et Sauce :
• Sauce chocolat
• Pate à tartiner maison
• Caramel beurre salé 14.-

(R) Glace/Sorbet Artisanal

Glace : Vanille, rhum raisins, café
Sorbet : Chocolat, abricot, poire,
citron, fraise 5.-
la boule

On part en piste ou bien ?!

SKI SHOT (10)

SNOW SHOT (20)

MINI LUGE (30)

MED LUGE (40)

BIG LUGE (50)



Classic / Premium

90 / 110 .-

180 / 220 .-

270 / 330 .-

360 / 440 .-

450 / 550 .-

Cocktail after lunch or dinner

Espresso Martini

Smirnoff Vodka, Caffè Borghetti, café
20.-

Irish coffee

Jameson, sucre de canne, café, chantilly
18.-

Mexican Coffee

Cazadores Tequila Silver, Caffè Borghetti,
sirop d'agave, café, chantilly
18.-

Digestif

4CL

Moitié-moitié Abricotine / Williamine - 16.-

Amaretto - 14.-

Limoncello - 14.-

Get 27 - 14.-

Baileys - 14.-

Génépi - 16.-

Chartreuse verte - 16.-

Vieille prune - 14.-

Grappa Di Moscato - 14.-

Grappa Sassicaia - 24.-

Calvados Morin Père et fils, Pays d'Auge - 14.-

Cognac Hennessy VS - 19.-

Cognac Hennessy XO - 29.-



Swiss Made



Vegan



Gluten Free



Vegetarian



Carte réduite de
15h à 17h



Cheeses



Aged Gruyere

Tomme du Bougne

Aged Bagnes

1 piece of cheese	6.-
2 pieces of cheese	11.-
3 pieces of cheese	15.-

Served with lemon arugula and dried fruits.

Desserts

Profiterolles with white chocolate and salted butter caramel

Moscovado sugar cracker 16.-

(R) Tiramisu
Speculoos 15.-

(R) Chocolate mousse
Toblerone 15.-

Mont-Blanc style cheesecake

Blueberry topping, speculoos and chestnut biscuits, chestnut cream and meringue drops 16.-

Cafe gourmand

4 sweet treats and 1 ice cream/sorbet 18.-

(R) Artisanal waffle
Whipped cream and sauce:
• Chocolate sauce
• Homemade spread
• Salted butter caramel 14.-

(R) Artisanal Ice Cream/Sorbet

Ice cream: Vanilla, rum raisin, coffee

Sorbet: Chocolate, apricot, pear, lemon, strawberry

The scoop 5.-

Are we going on the trail or what?!

	Classic / Premium
SKI SHOT (10)	90 / 110 .-
SNOW SHOT (20)	180 / 220 .-
MINI LUGE (30)	270 / 330 .-
MED LUGE (40)	360 / 440 .-
BIG LUGE (50)	450 / 550 .-



Cocktail after lunch or dinner

Espresso Martini

Smirnoff Vodka, Caffè Borghetti, coffee
20.-

Irish coffee

Jameson, cane sugar, coffee, whipped cream
18.-

Mexican Coffee

Cazadores Tequila Silver, Caffè Borghetti,
agave syrup, coffee, whipped cream
18.-

Digestive

4CL

Half and half Apricotine / Williamine - 16.-

Amaretto - 14.-

Limoncello - 14.-

Get 27 - 14.-

Baileys - 14.-

Génépi - 16.-

Green chartreuse - 16.-

Old plum - 14.-

Grappa Di Moscato - 14.-

Grappa Sassicaia - 24.-

Calvados Morin Father and son, Pays d'Auge - 14.-

Cognac Hennessy VS - 18.-

Cognac Hennessy XO - 29.-



Swiss Made



Vegan



Gluten Free



Vegetarian



Reduced menu from
3pm to 5pm

