

la Ferme

Desserts

Crème caramel, Madagascan vanilla (D) 8

La Ferme Dessert Platter, Served with Gruyère double cream 11

Dark chocolate cake, 50% Héritage Barry & fleur de sel (G,D,E)

Tarte of the Day (G,N,D,E)

Valaisan Sorbet 15

Valais apricot and Abricotine du Valais (2cl)

Artisan Ice Cream & Sorbets

Sorbet: Valais pear - Valais apricot

Ice cream: Hazelnut - Madagascan vanilla - Chocolate

6 per ball

Sweet Wines

2023 Van Volxem, Riesling Spätlese ‘Bockstein’ – Mosel 9

Specialty Hot Drinks

Mulled Wine, NV Glühwein rot, “Glüh Glüh”, Swiss 7.5

Irish Coffee • Amaretto Coffee • Frangelico Coffee 9.5

e: Egg • d: Dairy • g: Gluten • m: Mustard • n: Nuts • s: Sulfites • v: Vegetarian • vg: Vegan • so: Soja
Sweet Wine 5cl. | Mulled Wine 15cl. Prices are in CHF and include VAT.

After-Dinner Drinks

Cocktails

Maker's Old Fashioned • Maker's Mark bourbon & bitters 10

Nikka Sour • Nikka from the Barrel, lemon, egg white & Angostura 10

Espresso Martini • Vodka 42Below, Kahlua Coffee Liqueur & espresso 10

Eaux-de-vie & Grappa	(2cl)
Génépi Anniviers Savioz	6
Abricotine du Valais AOP Morand	7
Etter Distillerie, Prune Barrique	7
Grappa Riserva Barbaresco, Distilleria Levi	8
Williamine Morand (carafe)	11

Liqueur

Berliner Luft Pfefferminzlikör	5
Homemade limoncello	5
Williamine Moitié-Moitié Morand	7
Chartreuse Jaune	6
Chartreuse Verte	8

Whiskey

Monkey Shoulder Triple Malt, Scotch	6
Ardbeg 10yo, Islay	8
Macallan Double Cask 12yo, Speyside	12
Nikka from the Barrel, Japan	10

Cognac

Cognac Delamain Pale and Dry XO	14
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*This is a selection of our favourite digestifs. The full list is available on request —
please ask our team.*