

la Ferme

Desserts

La Ferme Dessert Platter 12

Dark chocolate cake, 50% Héritage Barry & fleur de sel (g,l,e)
Shortcrust tart, almond cream with abricotine, seasonal fruit (g,n,l,o)

Served with double cream

Artisan Ice Cream & Sorbets

Sorbet: Valais pear - Valais apricot (vg)
Ice cream: Hazelnut – Madagascar Vanilla – Chocolate (l,g,o)

6 per scoop

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

*This is a selection of our favourite digestifs. The full list is available on request —
please ask our team.*