

BRASSERIE 1809

DESSERTS

Poached Williams pear	20
Cheese mousse, lavender ice cream • l, g, v •	
Chocolate Terrine	20
Hazelnuts, goat's milk • l, g, n, v •	
Local Cheese Platter	29
Selection of local cheese, chutney, fruit bread • l, g, n •	
Ice Creams	7
Chocolate, vanilla, salted caramel • l, v •	
Additional Scoop (+5)	
Sorbets	7
Plum, lemon & mint, Williams pear • v, vg •	
Additional Scoop (+5)	

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SWISS CHOCOLATES • L, G, N, V •

We are delighted to present a fine selection of Swiss chocolates highlighting two distinguished local artisanal chocolatiers.

La Maison Du-Rhône

Since 1875, La Maison du Rhône has been producing chocolates in the finest Swiss tradition in its workshop in the heart of Geneva. Cocoa beans used in the manufacturing are sourced exclusively from São Tomé and Príncipe

Smoked Black Chocolate
Mocca
Raspberry Jelly
Gruyère Cream
Sparkling Wine

4/pc

Raphaël Thoos

“Chocolate is not a matter of taste but a matter of values”. This artisanal chocolatier based in Sarreyer (VS) incorporates herbs foraged in the surrounding forest in his creations.

Yuzu - Thyme
Absinthe
Woodruff
Caramel
Tonka Bean

4/pc