



GLACIER 3000
High level experience.

RESTAURANT COL DU PILLON

– HOMEMADE SPECIALITIES –

Seasonal fruit tart	7.50 ^{CHF}
Lemon pie	8 ^{CHF}
Chocolate brownie	9 ^{CHF}
With whipped cream	+1.50 ^{CHF}

THE PASTRY CHEF RECOMMENDS

Café gourmand	13 ^{CHF}
Coffee served with an assortment of homemade sweets	
Cheesecake	12 ^{CHF}
Mango and passion fruit	
Tiramisu	12 ^{CHF}

– ICE CREAM SCOUPS –

Ice cream scoops	4 ^{CHF}
In a cone	+1 ^{CHF}
With whipped cream	+1.50 ^{CHF}
Frappé (ice cream shake)	9 ^{CHF}
Choose from our ice cream and sorbet flavours	

– ICE CREAM COUPES –

Coupe Denmark	12 ^{CHF}
Vanilla ice cream, whipped cream and chocolate sauce	
Coupe Col du Pillon	12 ^{CHF}
Chocolate, coffee and stracciatella ice cream, whipped cream, caramel sauce and roasted almonds	
Iced Coffee coupe	12 ^{CHF}
Coffee ice cream topped with espresso and whipped cream	
Colonel Sorbet	13.50 ^{CHF}
Lemon ice cream and vodka	
Valaisan Sorbet	13.50 ^{CHF}
Apricot ice cream and abricotine	

All coupes are available in mini version (-3^{CHF})

ICE CREAM

Vanilla	Bananas
Chocolate	Yoghurt
Cinnamon	Strawberry
Coffee	Stracciatella
Caramel	

SORBET

Apricot
Mango-Passion fruit
Apple juice
Lemon
Guava-hibiscus

Enjoy!

All prices in Swiss francs and include 7,7% VAT.



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