



DISHES OF THE DAY

Depending on our chef's mood and our vegetable garden  21.00
Only at lunch time

Suggestion of the week 24.00
Only at lunch time

STARTER


Salad of the Domaine in its crispy bowl  starter or as side dish 8.50
Green salad tomatillo pickles, roasted marrow, roasted walnuts, Italian dressing

Soup or cream of the moment  starter 6.00 dish 11.00
Please ask our staff for details

Mushroom quiche  starter 12.00 dish 25.00
Seasonal mixed salad

LARGE SALADS


Served in a crispy wheat-based bowl

The armailli salad  25.00
Breaded Vacherin cheese AOP from Fribourg, roasted pears, roasted walnuts, fruits crisps, green salad bouquet, honey vinaigrette

BURGERS

(On demand gluten free buns are available)

The unmissable Fribourg burger 29.00
Homemade bun, minced pure beef (CH), Vacherin cheese AOP from Fribourg, bacon (CH), roasted marrow, salad, chief's burger sauce, served with homemade fries and mesclun

Or its vegetarian version  29.00
Homemade bun, shredded vegetarian with oriental flavours, Vacherin cheese AOP from Fribourg, Roasted marrow, cotta sauce and chief's burger, served with homemade fries and mesclun

Homemade fries portion 8.00
Sauce of your choice: ketchup, mayo*, chief's burger sauce*



In the mood for NEW DISCOVERIES?

Two ways marrow Casarecce



29.00

Roasted marrow, marrow cream, fragments of chestnuts, carrots, raw beetroots, roasted pumpkin seeds, cheese tuiles and mesclun

Stuffed sweet potato



29.00

Sweet potato, coral lentils, root vegetables, curry yogurt sauce, served with perfumed rice

... for MEAT?

Meat of the moment

39.00

Served with potatoes and sweet potatoes gratin with homemade sauce and vegetables from the Faver's farm and our own vegetables garden

... for FISH?

Fish of the moment, depending upon delivery

39.00

Served with perfumed rice, a homemade sauce and vegetables from the Faver's farm and our own vegetable garden.

DESSERTS

Meringues*, chestnuts cream et Double cream from Fribourg

11.00

Spiced pears, vanilla ice cream, shredded, roasted almonds and *vin cuit*

11.00

Gourmet Coffee

12.00

Ice cream or sorbet of choice, sweet treat of the moment and crème brûlée (custard)

Mövenpick* ice cream



The asterisk () means that the dish doesn't meet the requirements of the Fait Maison label.

In case of any allergies or intolerances, please feel free to speak with our staff. We will gladly provide detailed information about the possible presence of any allergen in our dishes.

