

Winter menu

- 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

Available at lunch and diner time

- Starter -

Salad of the Domaine  8.50

Mix of salad, supreme of oranges, edamames, pickled cabbage and carrots, roasted cashew nuts, homemade Italian sauce.

Served in its crispy bowl

Soup or cream of the moment  9.50

Please ask our staff for details

Quiche au poireau et Gruyère AOP  12.00 25.00

Mixed seasonal salad

- Large salad -

Served in a crispy wheat-based bowl

The winter balance salad

 25.00

Green salad depending on harvest, sweet potatoes, burrata, kale, red chicory, cooked beetroot, roasted pumpkin seeds and homemade Italian sauce

- Burgers -

On demand gluten free buns are available

The unmissable Fribourg burger 29.00

Homemade bun, with sesame seeds, minced pure beef (CH), bacon (CH), crispy cabbage and carrots with caraway, Vacherin cheese AOP from Fribourg, salad, chief's burger sauce, served with homemade fries and salad

Or its vegetarian version

 29.00

Homemade bun, with sesame seeds, homemade legume galette with crispy cabbage and carrots with caraway, Vacherin cheese AOP from Fribourg, cotta sauce and chief's burger sauce, served with homemade fries and salad

Homemade fries portion

8.00

Sauce of your choice: ketchup*, mayo*, chief's burger sauce

- In the mood for... a new discovery -

Homemade ricotta and spinach ravioli

Homemade ricotta and spinach pasta with creamy verjuice, served with leek fondue and Alpine cheese crisps.

 29.00

Fribourg risotto

Black risotto with mushrooms, Vacherin AOP and Gruyère AOP emulsion, egg cooked at 65 degrees, parsley coulis and walnut crumble

 29.00

Oriental hot and cold

Crunchy falafel, bulgur and vegetables with oriental spices, vegan yoghurt sauce

 29.00

- ...For meat-

Meat of the moment

Served with Hasselback potatoes and winter vegetables from the Faver farm and our own vegetable garden

39.00

- ...for fish-

Fish of the moment

Accompanied by parsnip purée, risotto and winter vegetables from the Faver farm and our own vegetable garden

39.00

- Desserts -

Lemon cream with almonds

11.00

Pure Madagascar chocolate coulant, ice cream of choice

11.00

Crème brûlée (custard) with orange and Christmas spices

11.00

Gourmet Coffee

12.00

Iced Profiterole of choice* chocolate sauce, sweet treat of the moment and crème brûlée (custard) with orange and Christmas spice

Glaces Mövenpick*



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.

Géré par 

Prices in CHF - VAT
8.1% included



Centre d'Intégration
Socioprofessionnelle
Fribourg