

- Winter Menu -

Dish of the day	21.00	The suggestion of the week	25.00
Available only for lunchtime		Available for lunch and dinner	


- Starters -

The Domaine salad	9.50		Soup of the day	12.00	
Green salad, carrots, beet, apples, white cabbage, croutons and walnuts					
Served in a crispy Tortilla bowl					

- Quiche and Salad -

Leek and cheese quiche	25.00	
Served with a mixed salad and Italian dressing. The Mont Vully cheese is locally produced in Cressier, Fribourg.		


Just like a TV-Dinner... without a TV	29.00
served with a glass of wine or homemade lemonade	
Green salad and raw vegetables, soup of the day, leek and cheese quiche, dried meat, vacherin cheese AOP from Fribourg, Mont Vully cheese, pickled cucumber and walnuts	

Armailli Salad, served in a crispy Tortilla bowl	27.00	
Green salad and young salad leaves, goat cheese and honey toast, winter radishes, beet, walnuts, pears and Italian dressing		

- Burgers -

*Gluten free bread * available*

Fribourg Burger	29.00
Homemade Burger bun with sesame seeds, beef (CH), bacon (CH), pickled white cabbage and carrots, salad leaves, vacherin cheese AOP, the chef's burger sauce. Served with homemade French fries and salad	

Or the vegetarian version	29.00	
Homemade Burger bun with sesame seeds, Portobello mushroom and a potato patty, pickled white cabbage and carrots, ricotta sauce and the chef's burger sauce. Served with homemade French fries and salad		

Homemade French fries	8.50
Sauce : ketchup*, mayonnaise*, the chef's burger sauce	

- Hungry for...something regional -

Fribourg cheese Tartiflette with Chasselas 30.00
Mont Vully cheese, smoked ham, potatoes and onions

Also available in vegetarian : with Pastrami from the brand "Planted"



Panzerotti with ricotta cheese and black truffle 31.00 
Creamy leek and parmesan cheese

Around the garden 36.00 
Seasonal vegetables from our garden and the Faver farm in Wallenbuch, pumpkin soup, Lion's Mane mushroom (Fribourg region)

- ...meat -

Meat of the day 41.00
Served with seasonal vegetables and potato rösti (patty)

- ...fish -

Fish of the day 41.00
Served with seasonal vegetables and a spelt risotto from the Faver farm

- Dessert -

Winter Profiteroles, with Vanilla, Hazelnut und Pistachio ice, chocolate sauce 12.00

Traditional "Vin cuit" pie, with Double Cream ice and Meringue 12.00

Chocolate fondue - Villars Boudji 63% - with fresh fruits and a scoop of ice cream of your choice* 13.00

"Crème brûlée" with Christmas spices 12.00

"Café gourmand" 13.00

Profiterole with a scoop of ice cream of your choice*, chocolate sauce, small pastry, mini "crème brûlée" with Christmas spices- served with either coffee, espresso or tea

Mövenpick Ice cream* discover our ice cream menu



The asterisk () means that the dish does not meet the requirements of the Homemade label*

If you have any allergies or intolerances, please inform our staff.
You can also have a look on the back of your placemat.
We are happy to provide you with detailed information about the possible presence of allergens in the dishes.

