

le jardin

restaurant du domaine

- Winter Menu -

Dish of the day

21.00

Available only for lunchtime

The suggestion of the week

25.00

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

Served with a mixed salad and Italian dressing.

The Mont Vully cheese is locally produced in Cressier, Fribourg.

25.00



Just like a TV-Dinner... without a TV

served with a glass of wine or homemade lemonade

29.00

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

Green salad and young salad leaves, goat cheese and honey toast, winter radishes, beet, walnuts, pears and Italian dressing

27.00



- 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	
<i>Also available in vegetarian : with Pastrami from the brand "Planted"</i>	
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" 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	13.00
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.

