




le jardin

restaurant du domaine

- Spring 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, radish, carrots, young shoots from our garden, croutons and Italian dressing. Served with a beetroot and apple tartare					
Served in a crispy Tortilla bowl			Asparagus Puff Pastry	16.00	
			Sauce gribiche and young shoots from our garden		

- Quiche and Salad -

Spinach and "Saint-Urbain" cheese quiche	25.00	
Served with a mixed salad and Italian dressing.		

Spring Salad, served in a crispy Tortilla bowl	26.00	
Green salad, young shoots from our garden, radish, green and white asparagus, broad bean, eggs, Saint-Urbain cheese, fresh herbs and Italian dressing		

Armailli Salad, served in a crispy Tortilla bowl	27.00	
Green salad, beetroot, basil, young shoots from our garden, radish, roasted cashew nuts, goat cheese and honey toast and Italian dressing		

Salad with smoked trout from the region - Gruyère	27.00
Potato salad, hard boiled eggs with lovage mayonnaise, apples, red onions, fresh herbs and young salad leaves	

- Burgers -

*Gluten free bread * available*

Fribourg Burger	29.00
Homemade Burger bun with sesame seeds, beef (CH), bacon (CH), pickled carrots and Chioggia beet, salad, 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, Planted Pulled BBQ*, pickled carrots and Chioggia beet, vacherin cheese AOP, cotta with dried tomatoes, 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 -

Handmade gnocchis* with spinach and stinging nettle heads
from *Pastabate* in Freiburg

Stinging nettle heads, spinach shoots, red onions, wild garlic oil

29.00



Gluten free

Oriental Pastilla

Pastilla with chard ribs, Swiss tofu, carrots, olives, pickled red onions, vegan yogurt sauce and saffron rice

31.00



Cheese fondue from a local dairy – Schafer in Cressier

Fondue with 3 different cheeses :
Vacherin fribourgeois AOP, Gruyère AOP and Mont Vully
Served with bread and potatoes

27.00



- ...meat -

Beef steak (CH)

Served with green pepper sauce, homemade French fries
and seasonal vegetables from the Faver farm or our garden

41.00

- ...fish -

Salmon trout from the region – Gruyère (CH)

Served with sorrel sauce, roasted potatoes
and seasonal vegetables from the Faver farm or our garden

41.00

- Dessert -

Baba au rhum

13.00

Traditional Crème Caramel

10.00

Chocolate fondue

with fresh fruits and mini vanilla cream puffs

13.00

“Café gourmand”

Profiterole with a scoop of ice cream of your choice*, chocolate sauce, small pastry, mini “crème brûlée – 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.

