

- Our SUMMER MENU -

**Chef's suggestion
based on the vegetable
garden's harvest**
Served for lunch
Monday through Friday

21.00

**Suggestion of the
week**
Served for lunch
Monday through Friday

25.00

- Starters -

Le Domaine Salad
A medley of seasonal greens,
cucumbers, Kerzers tomatoes,
carrots, melon, roasted seeds, and
our Italian dressing
Served in its crispy bowl

9.50



Summer Gazpacho
Cucumbers, plant-based
cream, mint, olive oil
Served with garlic toast

12.00



- Large Salads -

Caesar salad *served in a crispy wheat bowl*
Grilled chicken breast (CH), romaine lettuce, egg, croutons, crispy bacon (CH),
Parmesan, black sesame seeds, and our Caesar dressing

27.00

Burrata salad *served in a crispy wheat bowl*
Assortment of seasonal green salad, burrata, Kerzers tomatoes, basil, melon, and our
Italian dressing

27.00



Poké bowl
Sushi rice, broccoli, white radishes, tomatoes from Kerzers, organic soy sauce,
edamame, sweet potatoes, **mild Swiss kimchi, toasted sesame seeds
& a creamy vegan dressing

27.00



** Kimchi, a traditional Korean dish, is made from fermented vegetables, primarily cabbage

- Burgers - *Gluten-free bread* available upon request*

The Signature Fribourg Burger
House-made sesame seed bun, house-made pure beef patty (CH), bacon (CH),
roasted zucchini and eggplant, salad, Vacherin Fribourgeois AOP, the chefs'
special burger sauce, all served with house-made fries and salad

29.00

Also available as a vegetarian Planted version
House-made sesame seed bun, pulled meat *Planted BBQ, **mild Swiss kimchi,
Vacherin Fribourgeois AOP, herb-infused fresh cheese, chefs' burger sauce,
served with house-made fries and salad

29.00



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A serving of house-made fries
Choice of sauce: ketchup*, mayonnaise*, chef's special sauce

8.50



- Freshness meets tradition -

Artisanal tagliatelle with broccoli and yuzu pearls	29.00	
Crisp broccoli florets with thinly sliced stems, basil, white radish, edamame, toasted slivered almonds, French-style virgin sauce and yuzu pearls		
Fribourg-style fondue from the Schafer Dairy in Cressier	27.00	
Organic Vacherin Fribourgeois AOP, St-Urbain & organic Mont Vully (200g) Served with bread and potatoes		
Vitello Tonnato	33.00	
Slices of cold-roasted Swiss veal, classic tuna-caper sauce, house-made fries		

- The Grill -

Swiss Beef Skewer	41.00	
Made with Swiss beef from our local butcher, layered with grilled bacon, grilled vegetables, house-made fries, and tandoori sauce		
Plant-Based Skewer	38.00	
Plant-based skewer made with *Planted peas, alternating with grilled vegetables, house-made fries, and tandoori sauce		

- Fish Specialties -

Gruyère Salmon Trout Fillet	41.00	
Herb and lemon butter, seasonal vegetables, and pan-fried potatoes		

- Time for Dessert -

The return of our Red Berry Cheesecake	12.00	
Fresh Fruit Poké Bowl	13.00	
A selection of fresh fruit depending on availability, toasted coconut, and a scoop of *Mövenpick apricot sorbet		
Chocolate Fondue	13.00	
with fresh fruit and a scoop of *Mövenpick ice cream or *sorbet of your choice		
Café gourmand	13.00	
Chilled profiterole of your choice*, house-made chocolate sauce, dessert of the day, and mini crème brûlée — all served with coffee, espresso, or classic tea		
Banana split	13.50	
Sliced banana, served with *Mövenpick vanilla ice cream and strawberry-raspberry sorbet, topped with whipped cream, slivered almonds, and house-made hot chocolate		
Mövenpick* Ice cream & Sorbets		
Please see our Mövenpick ice cream menu for today's selection of flavours		



* The asterisk (*) indicates that the dish does not meet the requirements of the "Fait Maison" label

If you have any allergies or food intolerances, please speak to our staff and refer to the back of your placemat. We're happy to provide detailed information about the possible presence of allergens in our dishes.

