ENGLISH

STARTERS

FALL APPETIZER, squash purée from Frasses served cold, with a persillade of fresh local mushrooms, lovage, and granola 14.00

CREAM SOUP OF SQUASH FROM FRASSES, granola with lovage and mascarpone 9.50

MARROW BONES, toast and seasonal condiments 1 pce 12.50 / 2 pces 21.50

«CHALET» SOUP, toast with melted Gruyère cheese 12.00

SALAD 9.50

MAYO EGGS WITH SAFRAN, bacon mayonnaise, ham chips, saffron bread powder 12.00

MEDIUM-RARE BEEF WITH FRIBOURG HONEY, Bénichon mustard ice cream and crumble with «vin cuit» 12.00

CHEESE AND CHARCUTERIE PLATTER FROM LE MOURET 28.00

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CHARCUTERIE PLATTER FROM LE MOURET 31.00

FRENCH FRIES WITH A SAUCE OF YOUR CHOICE : mayonnaise with chorizo and sun-dried tomatoes, or bacon mayonnaise, or yogurt sauce with cranberry and orange 9.00

MAIN DISHES

VENISON MEDALLIONS, brown sauce flavored with mulled wine, hunting garnishes 43.00

SWISS FRESH MUSHROOMS STEW in a red wine sauce, hunting garnishes 39.00

ROAST DEER SAUSAGE, brown sauce with cognac, cranberries, and honey, hunting garnishes 33.00

HUNTING CORDON BLEU, deer escalope and jerky, brown sauce with cognac, cranberries, and honey, hunting garnishes 39.00

HUNTING SIDE DISHES, braised red cabbage, vanilla-scented squash purée, cranberry jam, poached pear, lovage granola, Brussels sprouts, candied chestnuts, apples in syrup, Botzi pear, spätzli 31.00

BEEF TARTARE with lovage and local mushrooms cooked in a parsley-garlic sauce. Served with butter, toast, fries, and a salad 36.00

PORK RIBS WITH BÉNICHON MUSTARD SAUCE, mashed potatoes, vegetables 34.00

RISOTTO MADE WITH VULLY RICE AND A GRUYÈRE AND VACHERIN FONDUE, with lime zest and vegetables 33.00

TROUT FILLETS FROM BELFAUX, « Botzi » pear liqueur, crisp pear, plain potatoes with parsley, and vegetables 33.00

SCHWEIZ'BURGER, Black Angus beef burger, red onion confit, pear confit, Vacherin AOP cheese, red cabbage, yogurt sauce with cranberries and orange, with a salad, french fries and sauce 32.00

CHEESEBURGER FROM LE MOURET, Black Angus beef burger, « Swisscru raclette », Vacherin cheese, red onion confit, sun-dried tomatoes, bacon mayonnaise, with a salad, french fries, and a sauce 33.00

DESSERTS

LOCAL CHEESE PLATTER 14.00

HOMEMADE FROZEN PARFAIT WITH « VIN CUIT », crumble 12.00

DARK CHOCOLATE FONDANT, vanilla ice cream (15 minutes waiting time) 12.00

CRÈME BRÛLÉE with candied spaghetti squash 10.00

VERMICELLI, meringue, vanilla ice cream, double cream, candied chestnuts 13.00

MERINGUE FROM BOTTERENS AND DOUBLE CREAM FROM GRUYÈRE 12.00

VANILLA ICE CREAM, double cream from Gruyère, « vin cuit », crushed bricelets 12.00

AFFOGATO 8.00

ICE CREAM (chocolate, vanilla, caramel, coffee) 4.00

SORBETS (raspberry, strawberry, apricot, lemon) 4.00

SORBET WITH ALCOHOL 9.00