



M E N U



DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Simplicity

*" Since the day I started
30 years ago, simplicity
has been our guiding light.*

*Long before our guest claimed it, long
before the market evolved, we were
making radical choices with
no concession on the taste and
quality of our ingredients.»*

Alain Coumont

Breakfast

LE PAIN QUOTIDIEN BREAKFAST 16.5
Hot drink of your choice, fresh orange juice 2 dl, croissant and basket of bread; served with our organic jams, spreads, honey and Swiss butter

HEIDI BREAKFAST 16.5
Hot drink of your choice, fresh orange juice 2 dl and a choice of homemade organic Granola, homemade organic Bircher muesli or homemade fresh fruit

KIDS BREAKFAST 12.9
Small homemade organic Granola, pain au chocolat, small hot chocolate or babyccino and a fresh orange juice 1dl

Cereals, Fresh Fruits & Yoghurt

HOMEMADE ORGANIC BIRCHER MÜESLI 8.9
organic oats with milk, yoghurt from Fribourg, berries and fresh mint

HOMEMADE ORGANIC GRANOLA PARFAIT 8.9
with mixed berries

HOMEMADE FRESH FRUIT SALAD 7.2 | 9.2

Eggs

SOFT-BOILED EGG 4.1
served with organic GRTA wheat bread

SCRAMBLED EGGS 9.9
+ ½ Avocado 4
+ Smoked salmon 5.5
+ Cured ham 3.5

Viennoiseries

Our organic wheat bread is made from GRTA wheat flour, which is stone-ground, kneaded by hand and baked in stone ovens.

BUTTER CROISSANT 1.9
ALMOND CROISSANT 3.9
SUGAR BRIOCHE 2
PAIN AU CHOCOLAT 3.1
BRIOCHE 2
PAIN AUX RAISINS 3.5
SALÉE AU SUCRE 4.1
SUGARED VANILLA CROSS 3.3
VEGAN FLUTE BREAD 4.3
with fig & hazelnut
SELECTION OF BREADS 5.9
rye, walnut, grain, wheat, baguette

Brunch

Served with a basket of bread, our organic jams, spreads, honey, Swiss butter, a hot drink of your choice and a fresh orange juice 2 dl

CLASSIQUE BRUNCH 32.9
Soft-boiled or scrambled egg, cured and cooked hams, Gruyère and Tomme cheese and a croissant

ROYAL BRUNCH 39.9
Soft-boiled or scrambled egg, cured and cooked hams, Gruyere and Tomme cheese, avocado tartine, small fresh homemade soup, quinoa tabbouleh, guacamole, beetroot caviar, homemade fresh fruit salad, seasonal omega delight and a croissant

VEGAN BRUNCH 35.9
served with a basket of bread, our organic jams, agave syrup, a hot drink of your choice and a fresh orange juice 2dl

Avocado tartine, small fresh homemade soup, quinoa tabbouleh, guacamole, beetroot caviar, homemade fresh fruit salad and seasonal omega delight



“First and foremost, it is a journey to find real bread, generous and nourishing, prepared with sourdough. A bread made from good wheat.”

The table is then filled with those ingredients that tell a story; the story of their making.”

Alain Coumont

Side Dishes

SOFT-BOILED EGG 2.5
VIENNOISERIE OF YOUR CHOICE 1.5
1/2 AVOCADO 4
SMOKED SALMON 5.5
CURED HAM 3.5
ORANGE JUICE LARGE SIZE 3DL 1.5
HOT DRINK LARGE SIZE 1.5
PLANT BASED MILK 0.8
EXTRA COFFEE SHOT 1.5
ALCOHOLIC DRINK OF YOUR CHOICE 4

Tartines

On organic wheat bread with natural sourdough,
made from GRTA certified flour.

VEGAN AVOCADO	18.9
guacamole, tomato, super seeds	
ROAST CHICKEN & GUACAMOLE	18.9
tomato, coriander, basil pesto and sour cream	
SMOKED SALMON	19.9
Philadelphia cheese, chives and lemon	
COOKED HAM & GRUYÈRE AOC	17.9
wholegrain mustard and walnut	
CLUB	18.5
roast chicken, egg, tomato and gherkins	
CHICKEN & HUMMUS	19.9
rocket, tomato, super seeds and Parmigiano Reggiano AOP	

Platters

Served with organic GRTA wheat bread.

BOTANIC VEGAN	22.9
quinoa tabbouleh, rocket, guacamole, hummus, beetroot caviar, radish, cucumber, sun-dried tomatoes, walnut bread	
ALAIN COUMONT	23.9
Mozzarella di Bufala, rocket, melon, cured ham, Parmigiano Reggiano AOP, hummus, super seeds, sun-dried tomatoes and basil pesto	

Our philosophy is, each time
we can, we source ingredients
farmed locally and organically.



Plates to share

VEGAN HUMMUS	7.5
VEGAN GUACAMOLE	7.5
CHEESE AND CHARCUTERIE	16.9

OUR SUGGESTIONS

All our soups and quiches are fresh and
homemade daily, following artisan tradition.

QUICHE OF THE DAY	19.5
homemade fresh and served with green salad and a small soup of the day	
SOUP OF THE DAY	9.9 12.9
homemade fresh and served with sourdough bread	

Salads

All our suppliers are local.

VEGAN	22.9
rocket, carrot, radish, cucumber, super seeds, tomato, ginger, melon and avocado	
RUSTIC TUNA	18.9
rocket, tomato, cucumber, super seeds, chives, croutons and balsamic vinaigrette	
SMOKED CHICKEN	22.9
tomato, cucumber, egg, avocado, Parmigiano Reggiano AOP and Lapsang vinaigrette	
GOAT CHEESE	22.9
pear syrup, super seeds, Parmigiano Reggiano AOP, balsamic vinaigrette and toasts	

Side Dishes for Tartines & Salads

GREEN SALAD	7.5
tomato, radish and cucumber	
HARD-BOILED EGG	2.5
SCRAMBLED EGG	2.5
1/2 AVOCADO	4
SMOKED SALMON	5.5
SUPER SEEDS	2
PARMIGIANO REGGIANO AOP	3
CURED HAM	3.5

Desserts

Our desserts are made by local pastry chefs.

HOMEMADE FRESH FRUIT SALAD	7.2 9.2
PISTACHIO TART	7.3
RASPBERRY TART	7.3
GRAND MACARON CHOCOLATE	5.4
GRAND MACARON COFFEE	5.4
TRIPLE CHOCOLATE COOKIE	4.7
CHOCOLATE MUFFIN	4.7
BLUEBERRY MUFFIN	4.7

CHEESECAKE	6.9
BELGIAN WAFFLE WITH RED FRUITS	7.9
SEASONAL OMEGA DELIGHT	8.9
vegan with chia seeds	

WOOD-FIRED DESSERTS

LEMON MERINGUE PIE	7.3
RED FRUIT CRUMBLE	7.3
APPLE PIE	7.3

Hot drinks

Our homemade drinks are traditionally crafted.

THE CLASSICS

AMERICANO	3.8
ESPRESSO	3.8
MOCCHACINO	6.7
CAFÉ AU LAIT	4.8
CAPPUCCINO	5.1
CAFÉ MACCHIATO	4
LATTE MACCHIATO	6.7
CHAI LATTE	6.7
*HOT CHOCOLATE 1dl 3dl	2 6

CHOICE OF TEAS

FRESH MINT TEA	5.1
LEMON TEA	5.1
FRESH GINGER INFUSION	5.1
ORGANIC TEA	4.8
Earl Grey, English Breakfast, Camomille, Jasmin, Rooibos, Chunmee Green, Masala Chai	
+ Large Size hot drink	1.5
+ Plant Based Milk	0.8
+ Extra shot coffee	1.5

Beers*

CALVINUS ORGANIC LAGER 1dl 3dl	2.25 6.8
CALVINUS WHITE BEER 1dl 3dl	2.25 6.8

Our homemade cold drinks

* LEMONADE 1dl 3dl	1.95 5.8
with fresh mint	
ICED TEA 3dl	5.8
red berries and hibiscus	
GINGER LEMONADE 3dl	5.8
* STILL SPRING WATER 1dl 3dl	1.65 4.9
* SPARKLING SPRING WATER 1dl 3dl	1.65 4.9

FRESHLY SQUEEZED FRUIT JUICE 2dl | 3dl 6 | 7.6

Orange, apple, carrot and ginger

Wine & Prosecco

Our wines are organic

PINOT BLANC

DOMAINE DES BALISIERS 1dl	6.9
DOMAINE DES BALISIERS 7,5dl	45

PINOT NOIR

DOMAINE DES BALISIERS 1dl	6.9
DOMAINE DES BALISIERS 7,5dl	45

SPARKLING

PROSECCO 1dl	6.9
PROSECCO 7,5dl	45