



# M E N U



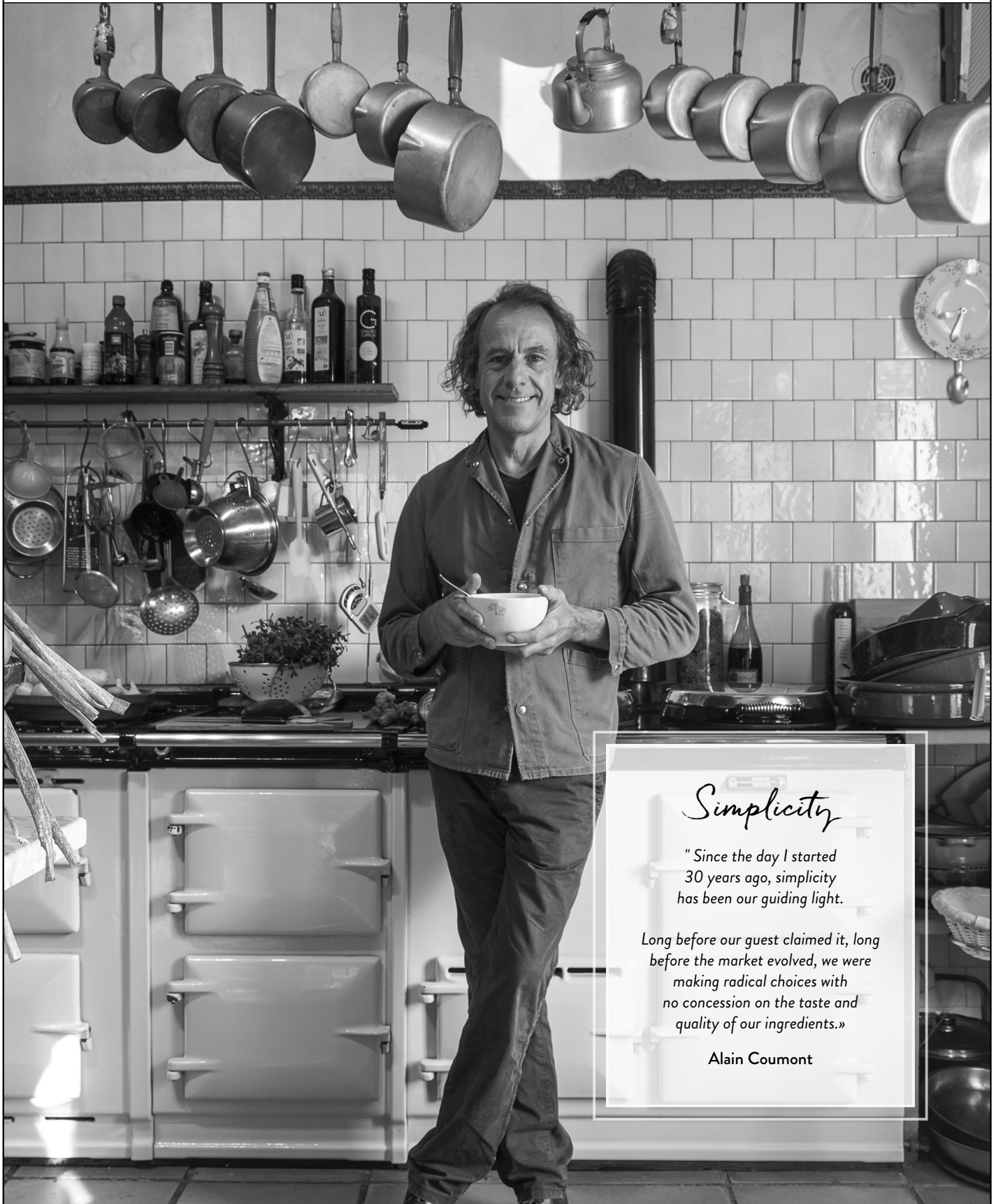
DISCOVER OUR  
STORIES ONLINE

*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  
+ Cured ham 3.5

## Side Dishes

**SOFT-BOILED EGG** 2.5

**VIENNOISERIE OF YOUR CHOICE** 1.5

**1/2 AVOCADO** 4

**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

## 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



*“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**

## 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

## Tartines

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

<b>VEGAN AVOCADO</b>	18.9
guacamole, tomato, super seeds	
<b>ROAST CHICKEN &amp; GUACAMOLE</b>	18.9
tomato, coriander, basil pesto and sour cream	
<b>COOKED HAM &amp; GRUYÈRE AOC</b>	17.9
wholegrain mustard and walnut	

Our wheat bread has always been organic, sourdough, vegan and baked daily with only four ingredients : flour, salt, water and time.

Our bread making process is nice and slow following an artisanal, time-honoured process, with our bakers guiding the way. In fact, it takes 48 hours to make our breads from start to finish. We start by mixing our ingredients, then we let the dough rest before we cut it, let it rest again. The last step of the process is known as proofing or "final fermentation" where the dough is left to rise for four hours.

Once the dough is proofed, it's ready to bake.



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



## Plates to share

<b>VEGAN GUACAMOLE</b>	7.5
<b>CHEESE AND CHARCUTERIE</b>	16.9

## OUR SUGGESTIONS

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

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

## Salads

All our suppliers are local.

<b>VEGAN</b>	22.9
rocket, carrot, radish, cucumber, super seeds, tomato, ginger, melon and avocado	
<b>RUSTIC TUNA</b>	18.9
rocket, tomato, cucumber, super seeds, chives, croutons and balsamic vinaigrette	
<b>SMOKED CHICKEN</b>	22.9
tomato, cucumber, egg, avocado, Parmigiano Reggiano AOP and Lapsang vinaigrette	

## Side Dishes for Tartines & Salads

<b>GREEN SALAD</b>	7.5
tomato, radish and cucumber	
<b>HARD-BOILED EGG</b>	2.5
<b>SCRAMBLED EGG</b>	2.5
<b>1/2 AVOCADO</b>	4
<b>SUPER SEEDS</b>	2
<b>PARMIGIANO REGGIANO AOP</b>	3
<b>CURED HAM</b>	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

## 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 3dl	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 3dl	6.8
CALVINUS WHITE BEER 3dl	6.8

# Our homemade cold drinks

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

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

Orange, apple, carrot and ginger

# Wine & Prosecco

Our wines are organic

## CHASSELAS

DOMAINE LA CAPITAINE 1dl	6.9
DOMAINE LA CAPITAINE 7,5dl	45

## EQUINOXE

DOMAINE LA CAPITAINE 1dl	6.9
DOMAINE LA CAPITAINE 7,5dl	45

## SPARKLING

PROSECCO 1dl	6.9
PROSECCO 7,5dl	45