

## THE MENU OF « MONSIEUR MARC »

CHF

### Goose foie gras «H»

apple-ginger chutney, kougelhopf brioche

or

### The perfect egg

florentine style, summer truffle

Departure from Italia: Etna Bianco

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### Lobster mousseline

prepared according to Paul Haeberlin's recipe

Stopover in the Valais: Rue de Fontaine, Christophe Abbet

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### Corn-fed chicken breast from the Vandée region

fregola sarda, mushrooms, fava beans

Onwards to France: Faugères de Didier Barral

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### La pêche « Haeberlin »

candied peach, Champagne zabaione, pistachio ice-cream

Arrival in Fribourg: Cidrerie du Vulcain, Poire à Botsy

3 courses menu (starters, main, dessert)

80

4 courses menu (starters, fish, meat, dessert)

100

Travel through the Swiss and borders vineyards and accompany your menu with the «discovery» selection of wines of our Head Sommelie Reza Nahaboo.

3 wines in accompaniment, suppl.

32

4 wines in accompaniment, suppl.

45

available only in the evening and saturday lunch  
and for all of the guests at the table

All prices in CHF, service and VAT included.

Origin of meats: beef: Switzerland, Ireland, veal, poultry: Switzerland, France.