

Le Bistrot des Arts

Caprese salad & Burrata 24.-

"Bonne Mine" salad 23.-

Quinoa, bulgur, arugula, mango & vegetables with Asian flavors

Antipasti of Summer Vegetables, Burrata & Cured Ham 26.-

Caesar salad 26.-

Lettuce, chicken, parmesan & croutons

Goat Cheese salad 26.-

Honey, cured ham & hazelnuts

Bistrot's Gaspacho 19.-

Artisanal Country Terrine & Mixed Salad 20.-

Chicken, veal, pepper & peppers

Homemade Salmon Gravlax with Citrus & French Fries 24.-

SPECIALTIES

Wok of the moment 27.-

Mac 'n' Cheese 24.-

Ham, bechamel sauce,
cheddar & green salad

Breaded chicken cutlet 29.-

with garnish

Cheese Fondue 32.-/PERS.

For 2 people minimum - Gruyère AOP,
Fribourg vacherin. Potatoes and pickles

POKE BOWLS

Arts Bowl 29.-

Fresh salmon marinated in soy,
avocado, Thai rice,
cucumber, edamame,
vegetables

Vegetable bowl 26.-

Quinoa, bulgur, avocado,
chickpeas, cucumber,
sweet potato,
edamame, mint

Greek bowl 27.-

Quinoa, bulgur, cucumber,
watermelon, feta,
bell pepper, olives

TARTARS

Served with Fries & green salad - Origins of meats: EU & Switzerland - Salmon: Scotland

Italian 33.-

Beef, basil, tomatoes,
parmesan
& pine nuts

Classic 32.-

Beef, pickles, capers,
mustard, egg
& ketchup

Salmon & Avocado

35.-

Salmon, avocado, lime,
sesame & coriander

PASTA

Penne or Pappardelle

Summer 19.-

Eggplant, zucchini, peppers,
fresh tomatoes & basil
(+Extra bufala 9.-)

Arrabbiata 8ce

**Rigatoni alla
strombolana 19.-**

Fresh tomatoes, tuna, capers

Children's Menu

Nuggets & Fries
+ small ice cream

15.-

ANTIPASTO PLATTER

for sharing

Cured Meats 30.-

Smoked ham, Chorizo,
½ country terrines,

Valais bacon

Served with pickles & bread

Sardinas La Brujula

16.-

Small sardines in olive oil,
lemon, butter
& bread

Swiss 29.-

**Swiss-local delicacies
sush as cheese & meats**

Fribourg vacherin,

Alps bacon,

Swiss Gruyere,

Homemade paté,

Local cheese.

Served with breads & pickles

FOR MORE INFORMATION
ON ALLERGENS
IN OUR DISHES,
ASK OUR STAFF

HOMEMADE DESSERTS

Gourmet Coffee 15.-

Chocolate fondant with Custard 14.-

Creme Brulee 14.-

Italian ice cream sundae 11.-

Artisanal sorbets in small jars 10.-

Lemon, Raspberry, Strawberry, Cotton candy, Mango, Dark chocolate