Café Byron Menu

Start the day right ...

- Whole seasonal fruit 1,50 CHF
- Swiss yoghurt 1,80 CHF
- Assorted pastry basket 2,50 to 4,- CHF
- Muffin, slice of cake, cookie, salted pretzel 3,50 CHF
- Fromage blanc, fruit coulis and granola 4,50 CHF
- Bircher muesli with Féchy apples 4,50 CHF
- Seasonal fruit salad 4,50 CHF

Our menus

- Hot drink, croissant 5,- CHF
- Hot drink, muffin, Granini fruit juice (20 cl) 9,- CHF

After 11 a.m. ...

- Duchy menu 18,- CHF
  Inspired by the season
- Maistre Chiquart’s grill menu 18,- CHF
  Rösti, egg, Étivaz cheese and a bowl of mixed salad
  Charcuterie supplement 5,-CHF
- Byron’s menu 24,- to 38,- CHF
  Plancha-grilled meat or fish selected by Novae
  B Served with fresh seasonal vegetables and potatoes
- Knight-in-training menu (for children 10 and under) 12,- CHF
  100% Swiss ground beef patty with potatoes and vegetables
  Or
  Artisanal pasta stuffed with spinach and ricotta, tomato sauce
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  Nestlé rocket ice lolly or fruit
  and a glass of water with flavoured

Available throughout the day ...

Savoury selections from the display case

- Small mixed salad 3,- CHF
- Large mixed salad 7,- CHF
- Vaudois pâté en croûte 7,- CHF
- Assorted sandwiches 6,- to 9,- CHF
- Assorted cheeses from our Canton 9,- CHF
- Byron bowl (seasonal composed salad) 18,- CHF
- Vaudoise plate (charcuterie, cheese, bread and condiments) 18,- CHF

Warm snacks

- AOP Gruyère cheese ramekin 6,- CHF
- Assorted quiche 9,- CHF

Sweet selections from the display case

- Pastries baked in a wood-fired oven 6,- CHF
  Decadent dessert cups
  Double cream Gruyère with meringue and berries 6,- CHF
  Cailler Swiss chocolate mousse 6,- CHF
  ... In a small cup 3,- CHF

After 2 p.m. ...

- Crêpes, waffles with sugar 4,- CHF
  With whipped cream and a sweet spread from Martel 6,- CHF
- Café gourmand (coffee with a mini dessert) 9,- CHF

Gratuity and VAT (7.7% for on-site consumption and 2.5% for takeaway) included
Café Byron Menu - Spring / Summer 2021

Watchtower

Mesclun salad with smoked féra shavings
Leek hay and butter croutons
Or
Zucchini velouté and fresh goat cheese
Crispy raw ham

Guard path

Organic risotto with wild shrimps
Cherry tomatoes confit with aromatics
Or
Pan-fried free-range poultry supreme
« La belle Luce » Fribourg
Full-bodied jus, new potatoes and roasted carrots on the skin

Vegetarian alternative

Pastilla of vegetables and spelled with pistachios and its perfect egg
Herb sauce

Drawbridge

Cailler chocolate mousse
Hazelnut chips and cocoa nibs
Or
Creme brûlée with country honey
Red berries

Tarifs

2-course menu (starter + main course or main course + dessert), coffee
Chf. 39.-
2-course menu (Starter + main course + gourmet coffee)
Chf. 44.-
3-course menu (Starter + main course + dessert), coffee
Chf. 46.-
Children’s menu, up to 10 years old
Chf. 18.-

Conditions:
Reservation required and return of the menu 7 days before the event.
Wines and other drinks can be chosen à la carte
Single menu for all guests minimum 15 people (excluding food restrictions and vegetarian alternatives)
These menus are served between 11:30 a.m. and 1:30 p.m.
Service and 7.7% VAT included

You wish to organize an event at the Restaurant Café Byron? Our team is at your disposal.
Click here for more information