



## Welcome to the Motus restaurant

At the motus, you will find a fine cuisine with seasonal dishes with local flavors.

In order to offer you tasty and balanced dishes, we take it to heart to cook with fresh and seasonal raw materials. As much as possible, we favor producers from our region.

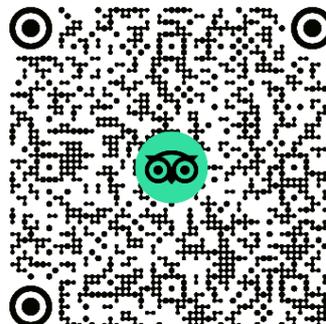
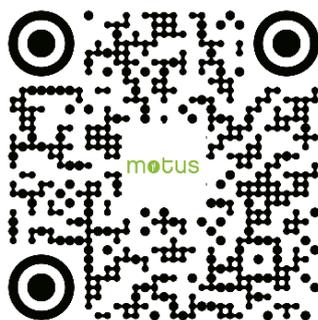
Our dishes are designed to optimize the rational use of products.  
For this reason, you will find the same product in several of our recipes.

Each diet will find its happiness (vegetarian, lactose-free, gluten-free, etc.)  
If you have any doubts or specific needs, do not hesitate to contact our team.

We wish you a good appetite!

## Share your experience

Leave a comment on TripAdvisor and visit our website to discover our current offers and news



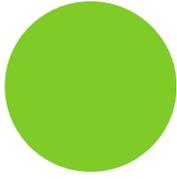


## Salads & first courses



	As a starter	As a dish
<b>Soup of the day</b> 	9	
<b>Bouquet of seasonal salads</b>    & field seeds	9	16
<b>Salad Zen &amp; Jolie</b>    Quinoa tabbouleh, crisp vegetables, arugula field seeds, curry vinaigrette	15	21
<b>Mushroom Pastry</b>  Woodland mushrooms and morel cream	19	26
<b>Motus Beef Tartar (100g) *</b> Red onions, tomato confit, toast, small salad	18	35
<b>Milano Beef Tartar (100g) *</b> Tapenade, toast, Small salad	18	35

**\*The tartars are served as an appetizer with a salad and as a main course with a salad and French fries**



## Risotto & Pasta

- Mushroom risotto**   **24**  
*Woodland Mushrooms*
- Risotto with Gruyère AOP** **24**

## Our artisanal pasta



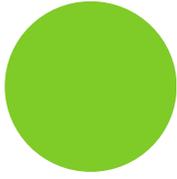
*Originally from Naples and passionate about gastronomy, Francesco Olivieri makes pasta, combining the flavors of the land.*

*Its products are prepared in Corjolens in the canton of Fribourg.*

**Let yourself be tempted by pasta rich in natural nutrients, without any additives or artificial correctors, respecting the seasons.**

- Ravioli 50/50 Fribourg-style**  **26**  
**Vacherin, Gruyère, fried onions**
- The real carbonara noodles** **26**  
**Guanciale, eggs, pecorino, parmesan and black pepper**

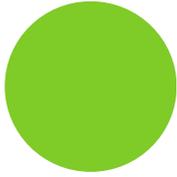




## Land

<b>Veggie burger (180g)</b>  	<b>21</b>
<i>Traditional bread, beet steak like a falafel crunchy vegetables, fried onions, herb gribiche sauce, salad, French fries</i>	
<b>The Roesti from the Mountain</b>	<b>26</b>
<i>Grilled country bacon, fried egg, cheese</i>	
<b>Burger from the Mountain (180g)</b>	<b>26</b>
<i>Traditional bread, pure beef, raclette cheese, country bacon honey mustard sauce, salads, French fries</i>	
<b>Della Mamma Beef Burger (180g)</b>	<b>26</b>
<i>Traditional bread, pure beef, tapenade, guanciale, pesto tomato confit, salad, French fries</i>	
<b>Rack of pork roasted to perfection</b>	<b>28</b>
<i>French fries and seasonal vegetables</i>	
<b>Homemade cordon-bleu</b>	<b>34</b>
<i>French fries and seasonal vegetables</i>	
<b>Veal liver English style</b>	<b>38</b>
<i>Roestis and seasonal vegetables</i>	
<b>Pan-fried beef entrecote</b> 	<b>42</b>
<i>Served in its pan with its Café de Paris butter sauce, French fries and seasonal vegetables</i>	





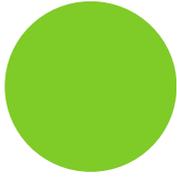
## Sea & Freshwater

- Pike Perch Fish & Chips**  **26**  
*Herb gribiche sauce, lime, French fries*
- Fish of the day**  **26**  
*According to arrival  
served with steamed potatoes and seasonal vegetables*

## Our meat and fish fondues

- The traditional** **34**  
*Beef broth  
Meat : Beef, horse, poultry  
Sauces : tartar, garlic, curry, cocktail  
Accompaniment: French fries and salad*
- The winemaker** **36**  
*Red wine broth  
Meat : Beef, horse  
Sauces : tartar, garlic, curry, cocktail  
Accompaniment: French fries and salad*





## Children's menu



For the little ones (up to 12 years old), our dishes are served as for the big ones, but in half portions.

**Chicken fillet in crispy \***  **16**  
*Gribiche sauce with herbs, French fries*

**Pike Perch Fish & Chips \***  **16**  
*Gribiche sauce with herbs, French fries*

**\* 2 scoops of ice cream or sorbet of your choice per child's dish**

## Sweets & Ice cream & Sorbets

**Moelleux with dark chocolate in shortcrust pastry** **9.50**  
*Bourbon vanilla ice cream*

**Stunning cream to die for** **9.50**  
*Panna cotta, salted butter caramel, amaretti*

**Apple Tatin Pie** **9.50**  
*Double cream ice cream from Gruyère*

**Gourmet coffee or tea** **12**  
*Served with dessert miniatures*

### Ice cream

- Coffee
- Meringue, double Gruyère cream
- Milk chocolate
- Bourbon Vanilla
- Salted Butter Caramel



### Sorbets

- Red fruits
- Roasted pineapple
- Green apple

<b>The scoop</b>	<b>3.50</b>
<b>The trio</b>	<b>9.50</b>
<b>Suppl. whipped cream</b>	<b>2</b>