

We have the pleasure to invite you to the WOPM dinner that will take place on

Monday, August 21th, at 19:30

at

**Café-Restaurant de la Clef
Planche-Supérieure 2
1700 Fribourg**



We will have a guided walk to the restaurant along Chemin du Ritter going down to the valley of Sarine river.

In case of bad weather, the city bus is an option: **Bus 1** connects Pérolles university campus ("Fribourg, Charmettes") to the train station ("Fribourg, gare") and **Bus 4** connects Fribourg train station ("Fribourg, gare") to the restaurant ("Fribourg, Eglise-St-Jean"). A one-hour ticket is 2.90 CHF.

The proposed menus are

VEGETARIAN MENU

TARTARE À LA GRECQUE, GARNI
(FETA, CONCOMBRE, TOMATE SÉCHÉE,
OLIVE, OIGNON, POIVRON ET PESTO)
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RAVIOLI "EXOTIQUE"
ROULEAU DE PRINTEMPS "MAISON"
TABOULÉ "MAISON"
SALADINE
* * *

MERINGUE
CRÈME DE LA GRUYÈRE
GLACE
PETITS FRUITS ROUGES

GARNISED GREEK-STYLE TARTAR
(FETA, CUCUMBER, DRIED TOMATO, OLIVE,
ONION, BELL PEPPER AND PESTO)
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"EXOTIC" RAVIOLI
SPRING ROLL "MAISON"
TABOULEH "MAISON"
SMALL SALAD
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MERINGUE
GRUYÈRE DOUBLE CREAM
ICE CREAM
RED FRUITS

NON-VEGETARIAN MENU

ROULEAUX DE PRINTEMPS "MAISON"
SALADINE
* * *

ENTRECÔTE DE BŒUF EN ROASTBEEF
SAUCE "LA CLEF"
GRATIN DAUPHINOIS
LÉGUMES DU JOUR
* * *

MERINGUE
CRÈME DE LA GRUYÈRE
GLACE
PETITS FRUITS ROUGES

SPRING ROLLS "MAISON"
SMALL SALAD
* * *

BEEF ENTRECÔTE ROASTBEEF-STYLE
SAUCE "LA CLEF"
GRATIN DAUPHINOIS
VEGETABLES OF THE DAY
* * *

MERINGUE
GRUYÈRE DOUBLE CREAM
ICE CREAM
RED FRUITS

We kindly ask you to choose your meal (Vegetarian/Non-Vegetarian) by a corresponding tick mark in [your profile](#) on the workshop homepage.

Please contact us ([Eliane Esseiva](#)) in case you have any specific dietary requests or experience problems with the tick marking.