# CHEZ BOUDJI

BUVETTE D'ALPAGE

au ♥ de la Gruyère

CARTE 2026-01.07

# HOME FLAVORS

CONCEPT GOURMAND
INSPIRÉ PAR

Wyssmüller®
MAÎTRE FROMAGER

CARTE 2026-01.07

# WELCOME TO BOUDJI

## "Célébrons la Vie!"

Here, everything begins simply...

An alpine chalet in the ❤ of the Gruyère region.
An authentic and welcoming place
where people gather and share moments together.

At Boudji, we love the simple things:
The taste of melted cheese,
traditional local cuisine,
the pleasure of a good glass of wine,
and the joy of sharing time around the table.

Inspired by the vision of William Wyssmüller,
our house focuses on what truly matters:
quality products, respect for tradition, homemade cuisine
and the desire to create pleasure and emotions.

Here, we take our time.
We meet, we talk, we laugh.
With friends, family, or simply passing by...

Here, you are at home.

–
**Mathew Bouron, *Manager***
**William Wyssmüller, *Master Cheesemaker***

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# PRACTICAL INFORMATION

**ORIGIN**
Our meat is of Swiss origin.

**ALLERGIES**
We are happy to try and meet your needs. Upon request, we will gladly provide information about dishes that may trigger allergies or intolerances.

**EXPLANATION OF SYMBOLS**

**Lactose-free** **Gluten-free** **Vegetarian**

Gluten-free bread is available upon request.

All prices are in Swiss francs and include VAT (8.1%) and service.

**IF YOU WOULD LIKE MORE INFORMATION ABOUT THE ORIGIN OF OUR PRODUCTS, OUR TEAM WILL BE HAPPY TO HELP.**

**HOMEMADE GUARANTEE : LABEL « FAIT MAISON »**
The dishes on this menu are prepared on site from raw products and according to the criteria of the **"Fait Maison"** (Homemade) label, except those marked with an asterisk *****.

FAIT MAISON

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# TO GET STARTED

## A CLASSIC?

### BY THE GLASS

| | |
|---|---|
| **Martini White – Red** 15.5% / 4cl | **5.50** |
| **Suze** 20% / 4cl | **6.00** |
| **Suze** 20% **& Vivi Kola** / 4cl | **8.00** |
| **Campari** 25% / 4cl | **7.00** |
| **Cynar** 16.5% / 4cl | **7.00** |
| **Pastis** 45% / 2cl | **5.00** |
| **Ricard** 45% / 2cl | **5.00** |

## SHALL WE SHARE A BITE?

**Pure goat's tomme from Albeuvewith homemade condiment** 16.00

**Valais dry sausage** 13.00

**Augustin's artisan terrine** 16.00

**Gourmet trio** 16.00
eggplant caviar,
beet hummus,
fresh cheese with fine herbs.

**Meat & cheese platter**
for 2 people 22.00
for 4 people 32.00
*Jambon de campagne,*
*jambon cru du Valais IGP,*
*lard cru sec aux herbes.*

**Valais platter IGP**
for 2 people 25.00
*Viande séchée,*
*lard cru sec aux herbes,*
*saucisse sèche.*

**Dried meat platter Valais IGP**
to share (2 people) 19.50
to share (4 people) 29.00

### FRESH COCKTAILS ?

**Spritz with Valais sparkling wine**
Aperol **12.00**
Campari **13.00**
Limoncello **13.50**

**Hugo with Valais sparkling wine** **13.00**

**Green Garden G&T** **14.00**
Gin tonic with homemade
cucumber syrup
and juniper berries

**Alpine Negroni** **14.00**
Gin, campari, red vermouth

**White Wine with Basil** **6.50**
by the glass

## HEYYY A SMALL COCKTAIL?

### NON-ALCOHOLIC ?

**Fribourg Virgin Mojito** **10.00**
Fribourg apple juice,
sparkling water, cane sugar,
lime and fresh mint

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# WINE MOMENTS

## WINE BY THE GLASS – 1dl

### WHITE

**Chasselas du Vully** 5.50
Le Petit Château, Freiburg

**Léon Johannisberg** 6.50
Chai du Baron, Wallis

**Fendant Vieille Vigne** 6.50
Chai du Baron, Wallis

**Les 3 grappes blanc** 7.50
Le Petit Château, Freiburg

**Petite Arvine** 8.00
Chai du Baron, Wallis

### RED

**Gamay Noir** 6.00
Chai du Baron, Wallis

**Léon Tracteur** 6.50
Pinot Noir – Chai du Baron, Wallis

**Les 3 grappes rouge** 7.00
Assemblage – Le Petit Château, Freiburg

### ROSÉ

**Rosé de Syrah** 6.50
Syrah – Chai du Baron, Wallis

**Blanc de Noir** 7.00
Domaine Cornulus, Wallis

### SPARKLING

**Léon Mousseux Pétillant** 6.50
Chasselas & Païen – Chai du Baron, Wallis

## TO SHARE (OR NOT)

### IN JARS OR CARAFE – 5dl

### WHITE

**Chasselas du Vully** 28.00
Le Petit Château, Freiburg

**Léon Johannisberg** 31.00
*(servi en carafe)*
Chai du Baron, Wallis

**Fendant Vieille Vigne** 31.00
*(servi en carafe)*
Chai du Baron, Wallis

**Les 3 grappes blanc** 34.00
Assemblage – Le Petit Château, Freiburg

**Petite Arvine** 39.00
*(served in a carafe)*
Chai du Baron, Wallis

### RED

**Léon Tracteur** 27.00
Pinot noir – Chai du Baron, Wallis

**Gamay Noir** 29.00
Chai du Baron, Valais

**Léon Assemblage** 29.00
Merlot, Diolinoir – Chai du Baron, Wallis

**Les 3 grappes rouge** 32.50
Assemblage – Le Petit Château, Freiburg

### ROSÉ

**Rosé de pinot noir** 28.50
Le Petit Château, Freiburg

**Rosé de Syrah** 31.50
*(servi en carafe)*
Syrah – Chai du Baron, Wallis

**Blanc de Noir** 34.00
Domaine Cornulus, Wallis

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# FRESH SELECTION

## COOL OFF

| SOFT DRINKS | 3dl | 5dl |
|---|---|---|
| **Pasteurized apple juice** Freiburg | 4.30 | 5.90 |
| **Home Apfelschore** Apple juice & sparkling water | 4.30 | 5.90 |
| **Lemon Romanette** | 4.30 | 5.90 |
| **Rivella red ou blue** | 4.30 | 5.90 |
| **Vivi Kola suisse** classic or zéro | 4.30 | 5.90 |
| **House sparkling water** with Originelle filtered water, chilled *Grenadine, mint, lemongrass, elderflower, blackcurrant, raspberry* | 4.30 | 5.10 |

***Syrup drinks (3 dl) are offered to children up to 12 years old***

| | |
|---|---|
| **Thomas Henry** Tonic water – 2 dl | 5.90 |
| **Urban Kombucha BIO** Green Tea & Peppermint – 33 cl | 5.90 |
| **Urban Kombucha Original** Black Tea Darjeeling – 33 cl | 5.90 |
| **San Pellegrino** Sanbittèr – 1 dl | 4.50 |

**Spring water «Originelle» by Brita Suisse**
(microfiltered and fresh)

Still or Sparkling
**3dl / 3.00** **5dl / 4.00** **1l / 7.00**

We will be happy to provide you with a carafe of water upon request. However, if no other beverages are ordered at the table, we will serve one liter of our fresh, filtered still water and charge for it.

## BEERS & CIDERS

| | 3dl | 5dl |
|---|---|---|
| **Freiburger Biermanufaktur** **La Patriote** Fribourg draft beer | 5.00 | 7.50 |
| **Freiburger Biermanufaktur** **Ma Biche** Fribourg white beer | 5.50 | 8.50 |
| **Panachée** *(with* **La Patriote***)* | 5.00 | 7.50 |

| | |
|---|---|
| **Cidre Crafty** Brasserie Dr. Gab's – en btl 3.3dl | 7.90 |

### Bottled Beers – 33 cl

| | |
|---|---|
| **Armani,** *Pale Ale* | 7.00 |
| **Main du Roi,** *Red Beer* | 7.00 |
| **Sans Soucis,** *Non-alcoholic beer* | 7.00 |

## SUMMER VIBES

**Homemade iced tea**
lemon 3dl **4.30** 5dl **5.90**

**Homemade iced coffee** **7.50**

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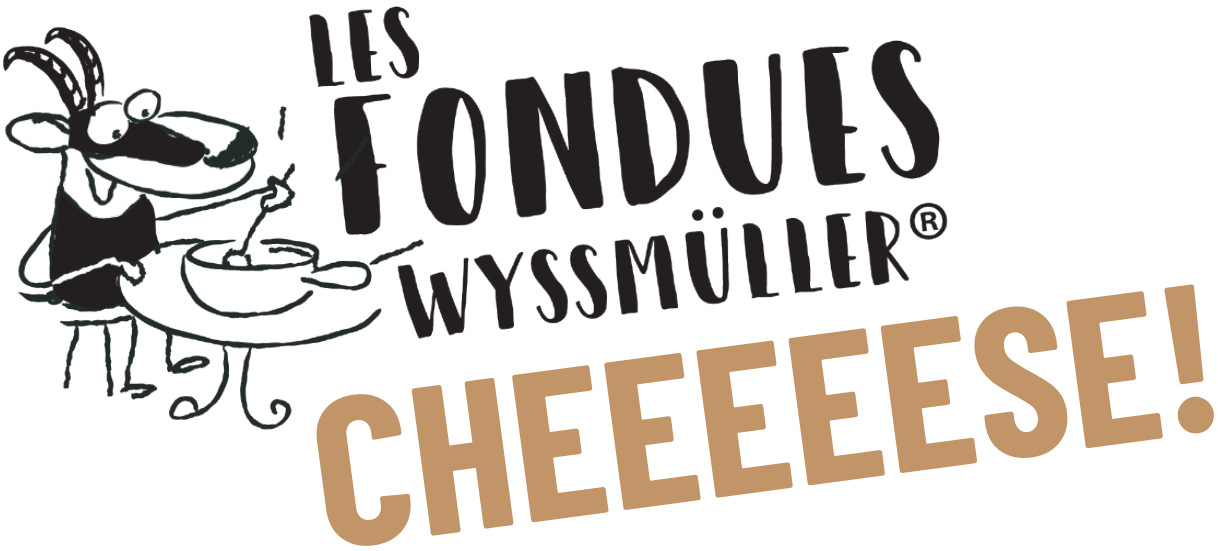


**Recipes from the Master Cheesemaker***
Portion designed for one person – All fondues are served with bread

## OUR SELECTION

**EXCELLENCE MOITIÉ-MOITIÉ**
**50%** Gruyère AOP
**50%** Vacherin Fribourgeois AOP
**220g / 25.00**

**PUR VACHERIN FRIBOURGEOIS AOP**
3 varieties aged and selected Vacherin AOP
**220g / 26.00**

*Served with potatoes*

**ALPAGE GRAND CRU**
**50%** Gruyère d'Alpage AOP
**50%** Vacherin Fribourgeois AOP
**220g / 26.50**

**BLACK PEPPER CREATION WITH MAGGIA VALLEY PEPPER**
**220g / 25.00**

## THINK ABOUT THE SIDES

| | |
|---|---|
| **Baby potatoes –** env. 130 g | 3.50 |
| **Gherkins & pearl onions** | 3.50 |
| **Kirsch shot** | 6.00 |
| **Egg for finishing** | 2.00 |
| **Sirocco Chai spiced tea –** 1 litre | 13.00 |

## TO SHARE

**Valais dried meat platter**

| | |
|---|---|
| 2 people | 19.50 |
| 4 people | 29.00 |

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# AUTHENTIC FLAVOURS

## FANCY A BITE?

### COLD DISHES

**Green salad with toasted seeds**
Small 7.00
Big 9.50

**Seasonal vegetable salad**
depending on our chef's preference **19.00**

**Salad with pan-fried goat cheese in crispy bacon**
Mixed salad wirh pan-fried goat cheese wrapped in bacon, bacon chips, pear, walnuts and toasted seeds
Small 14.50
Big 22.00

**Roast beef**
homemade sauce & potatoes served with green salad **29.50**

**Summer Cream Soup**
Small 9.50
Big 14.50

## FOR LITTLE FOOD LOVERS (UP TO 12 YEARS OLD) 13.50

**Choice of dishes in a smaller portion served with 3 dl syrup & 1 scoop of ice cream for dessert**

**Chalet macaroni**
with or without smoked bacon

**Plain rösti**

**Rösti**
with Vacherin Fribourgeois AOP & country ham **+ 3.00**

**Small croûte**
with Vacherin Fribourgeois AOP & country ham

## OR SHOULD WE EAT IT HOT?

### HOT DISHES

**Traditional chalet soup**
Leeks, onions, pasta, potatoes, milk & cream with Gruyère cheese croutons
Small 14.00
Big 19.50

**Plain Rösti** 18.50

**Rösti**
**with Vacherin Fribourgeois AOP** 22.00
Egg **+ 2.00**
Country ham **+ 4.00**
Grill sausage from Im Fang **+ 8.00**
Stewed apples **+ 4.00**

**Rösti Sérac**
Fresh sérac from La Roche and cured ham, erved with sun-dried tomatoes, capers, lemon and parley **28.00**

**Croûte**
**with Vacherin Fribourgeois AOP & country ham** 26.00
Egg **+ 2.00**

**Croûte**
**with mushrooms**
Served with green salad **28.00**

**Traditional chalet macaroni**
**with double cream from Gruyère** 22.00
Macaroni with Gruyère AOP, onions and double cream from la Gruyère
With smoked bacon **+ 4.00**
Stewed apples **+ 4.00**

**Buckwheat Risotto**
**with seasonal vegetables** 25.00
Im Fang roast sausage **+8.00**

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# LES DESSERTS

## SWEET TREATS

**Regional cheese platter** 15.00
Gruyère AOP - Vacherin Fribourgeois AOP
Bleu de la Gruyère - Goat cheese

**Tart** * Lemon meringue 7.00

**Traditional Tart** * Vin cuit 7.00

**Seasonal fruit tart** 8.00

**Chocolate Dessert** 10.00
depending on the chef's preference

**Crème brûlée with sweet woodruff plant** 11.00
*pasture grass with hints of vanilla and hay*

**Dessert of the Day** 10.00

**Meringues with double cream from la Gruyère** * 11.00
Scoop of ice cream of your choice * + 4.00

**Gourmet Coffee with Assorted Local Delicacies** * 14.00
with tea or infusion *Sirocco* 15.00

**Ice cream** *
**the scoop** 4.00
Vanilla
Chocolate
Coffee
Raspberry
Apricot
Current Scent

**Alcohol-flavoured sorbet** 11.50
Choice of vodka, abricotine or Williamine

Extra double cream
from la Gruyère + 3.50

# SHALL WE GIVE IN?

## HOT DRINKS

**Coffee, espresso, decaffeinated** 4.20

**Renversé, cappuccino, latte macchiato** 5.50

**Double espresso** 5.90

**Le Café Boudji** 7.50
à la pomme Morard du Bry

**Hot chocolate** 4.50
Caotina/Ovomaltine

**Organic teas & infusions**
Sirocco 4.90
**Thé noir Earl Grey**
**Thé noir Black Chai aux épices**
**Thé vert japonais Sencha**
**Thé au gingembre et citronnelle**
**Thé camomille**
**Thé à la menthe marocaine**
**Infusion aux herbes**
**Infusion verveine**
**Infusion aux fruits rouges**
**Infusion au cynorrhodon**

## HEARTWARMING

| SPIRITS | 2cl |
|---|---|
| **Fragnieres distillery** | |
| Quince 42% | 5.50 |
| Old plum 35% | 7.00 |
| Poire à Botzi 41% | 7.50 |
| Calvados 42% | 6.50 |
| Gentian 42% | 9.00 |
| – | |
| Chartreuse green 55% | 8.00 |
| Chartreuse yellow 55% | 7.50 |
| Genepi artisanal fribourgeois Gremaud 42% | 9.00 |
| Grappa di Selezione d'Ottobre du Tessin 43% | 5.00 |
| Gin Tanqueray 43% | 5.00 |
| Vodka Absolut 40% | 5.00 |

| LES PETITS PLAISIRS | 4cl |
|---|---|
| Amaretto Disaronno 28% | 6.00 |
| Baileys Irish cream 17% | 6.00 |
| Limoncello di Sorrento 30% | 6.50 |
| Framboise 20% | 10.00 |

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# WHO WAS BOUDJI?

The story of the mountain inn Chez Boudji, in the heart of the Gruyère region, is closely linked to that of its former owner. The alpine inn at the Gîte d'Avau, above Broc, now bears his name and remains well known far beyond the region. Yet Boudji himself never actually ran the place. In fact, he was not even a regular there.

The first manager of the inn at the Gîte d'Avau to venture up there was Louis de la Fayaula de la Roche, in 1995.

He was followed by three women from Charmey and Bulle — Patricia Rime, Huguette Gothuey and Sonia Chollet — who managed the inn from 1996 to 2000.

After the departure of the three friends, Georges Sudan, known as Kiki, took over together with his wife Antoinette, running the inn from 2000 to 2010. Unfortunately, the summer season of 2011 had to be cancelled following the sudden death of Louis Yerly, known as "Boudji".

The chalet then went bankrupt and had to be sold. The tremendous interest generated by the sale reflected the reputation of the place.
At the end of 2011, following a public auction, farmer André Deillon from Vuisternens-devant-Romont acquired the property.

Guests did not have to wait long before once again enjoying new delicious local specialties. From July 2012, the inn was taken over by Alexandra and Yves Jaquet from Estavannens. For ten years, the Jaquet family made Chez Boudji a beloved destination for people from Fribourg and beyond.

Since May 2022, William Wyssmüller and his brand Wyssmüller – Maître Fromager have taken over the torch. An authentic setting, renewed energy, an original menu and plenty of ideas bring new life to this iconic place in the heart of Gruyère.

## ANECDOTES

Boudji was known as a rather gullible character. His friends liked to "send him on errands", as the saying goes. When he got angry, it was not unusual for him to bang his cane on the table. The round table in his kitchen still bears the marks today.
Boudji had his heart on his sleeve. He was generous with those close to him who looked after him, but he preferred paying in kind rather than with money. With a glass of red wine and a cigar in hand, Boudji rarely set foot in the inn that now bears his name.