



CHEZ
BOUDJI

BUVETTE D'ALPAGE

au  de la Gruyère



HOME FLAVORS



CONCEPT GOURMAND
INSPIRÉ PAR

Wyssmüller[®]
MAÎTRE FROMAGER 



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*.



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 Albeuve with homemade condiment   16.00



Valais dry sausage   13.00

Augustin's artisan terrine 16.00

Gourmet trio  16.00
sun-dried tomato & caper condiment, beetroot hummus, fresh herb cheese

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   25.00
for 2 people
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	

HEYYYY A SMALL COCKTAIL?

NON-ALCOHOLIC ?

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

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



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 <i>Grenadine, mint, lemongrass, elderflower, blackcurrant, raspberry</i>	4.30	5.10
<i>Syrup drinks (3 dl) are offered to children up to 12 years old</i>		
Thomas Henry Tonic water – 2 dl		5.90
Thomas Henry Ginger Beer – 2 dl		5.90
Thomas Henry Ginger Ale – 2 dl		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
Bière «Placebo» alcohol-free beer Brasserie Dr. Gab's – en btl 3.3dl		6.90
Cidre Crafty Brasserie Dr. Gab's – en btl 3.3dl		7.90

SUMMER VIBES

Homemade iced tea
lemon 3dl 4.30 5dl 5.90

Homemade iced coffee **7.50**



LES FONDUES WYSSMÜLLER® CHEEEEEEESE!

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

4 people

19.50

29.00



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MAÎTRE FROMAGER 

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 with 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



**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

Soup of the day
Small 9.50
Big 14.50

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
Egg + 2.00 26.00

Croûte
with mushrooms
Served with green salad 28.00

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

Buckwheat risotto
with mushrooms
Grilled sausage from Im Fang + 8.00 25.00

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
Chef's chocolate mousse	11.00
Crème brûlée with sweet woodruff plant	11.00
Rice pudding with caramelized pecans	11.50
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 <i>Sirocco</i> 15.00	
Scoop of ice cream * or artisanal sorbet *	4.00
Milk flower, coffee, straciatella, raspberry, or apricot	
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 à la pomme Morard du Bry	7.50
Hot chocolate Caotina/Ovomaltine	4.50
Organic teas & infusions	4.90
Sirocco	
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
Fragneries 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
Jaune liqueur botanique 36%	6.00
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



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.

