

fresha

Antipasti

Mesclun salad 🍷	9.-
Burrata, cured ham, grilled zucchini 🍷 🍷 🌿	19.-
Variation of tomatoes and buffalo mozzarella, basil 🍷 🌿	16.-
Tomato and melon gazpacho, avocado, yoghurt 🍷 🌿	15.-
Vitello tonnato ➡️ 🍷 🌿 🔄	22.- / 36.-
Fried calamaretti with horseradish sauce ➡️ 🍷 🌿	19.- / 32.-
Tuna tartare, curry-flavoured mango chutney, panzanella, tzatziki in gazpacho 🍷 ➡️ 🌿	26.- / 36.-
GRTA beef tartare, creamy burratina, artichokes, black summer truffle « Tuber Aestivum » 🍷 🌿	28.- / 38.-
Octopus carpaccio, homemade celery mayonnaise with sweet spices, steamed potatoes, caper leaves ➡️ 🍷 🌿 🌿	32.- / 42.-
Bellota Iberian ham, tomato bread 🌿	29.-
Italian-style board 🍷 🍷 🌿 🔄	44.-
Assortment of Italian product to share – recommended for 2 people or more	

Paste & risotti

Fresh penne all'arrabbiata 🍷 🍷 🌿	22.-
Tagliolini with lemon, prawns and Pugliese crispy bread 🍷 🦀 🍷 🌿	28.-
Ravioli stuffed with scallops, scallop carpaccio and lettuce 🍷 ➡️ 🍷 🌿 🍷	36.-
The real Carbonara – Mafaldine, guanciale, pecorino 🍷 🍷 🌿	26.-
Risotto with zucchini and basil, eggplant caviar, tomato confit 🍷 🔄	25.-
Risotto with saffron 🍷 🔄	23.-
Supplement black summer truffle « Tuber Aestivum »	36.-

Pesce & carne

Snacked octopus, sweet potato compote, wakame seaweed, toasted sesame sauce ➔🌿	39.-
Roasted monkfish fillet, sautéed chanterelles, spinach shoots, aioli sauce 🍷➔🍷	39.-
Sea bass steak à la plancha, caponata and vegetable tempura 🍷➔🌿	42.-
Gourmet cheeseburger with sun-dried tomato bun, sweet potato fries 🍷🍷🌿🌿	32.-
Rosé lamb quasi, sautéed chard ribs, green olives, potato mousseline 🍷🌿🍷	42.-
Duck breast, apricot, braised endive, rosemary reduced juice 🍷🍷	39.-
Perfectly cooked beef cutlet, sautéed vegetables, shallot sauce, country fries 🍷🌿🍷	34.-

The Chef's menu – The big favorite ❤️	85.-
Tell us about your food intolerances or allergies and let the Chef guide you through à 5-step menu	

Contorni

Mixed salad	5.-
French fries 🌿	5.-
Sweet potato fries 🌿	6.-
Sautéed or steamed vegetables	5.-
Gourmet mashed potatoes with olive oil 🍷	6.-
Tagliolini, garganelli 🍷🍷🌿	8.-
Risotto 🍷🍷	8.-

Les pizzas à l'eau de mer

La bella margherita 🍷🌿	17.-
Hand-crushed San Marzano tomatoes, fresh Fior di Latte mozzarella, fresh basil reduction, wild Calabrian oregano	
Il fuoco in bocca 🍷🌿	22.-
Hand-crushed San Marzano tomatoes, fresh Fior di Latte mozzarella, Spianata piccante calabrese salami, fresh chili emulsion and shredded dehydrated Peperoncici, wild Calabrian oregano	
La zucchini 🍷🌿	22.-
Zucchini velouté, fresh Fior di Latte mozzarella, fried zucchini, fresh datterino tomatoes, freshly grated salted ricotta, fresh basil	
La cotto e funghi 🍷🌿	23.-
Hand-crushed San Marzano tomatoes, fresh Fior di Latte mozzarella, herb-roasted ham, pan fried mushrooms with herbs, wild Calabrian oregano	
La portofino 🍷👉🌿	24.-
Hand-crushed San Marzano tomatoes, Pugliese Stracciatella di Burrata, taggiasche olives, Cantabrian anchovies, Pugliese crispy bread with garlic, onion shoots, Calabrian wild oregano	
La 5 formaggi 🍷🌿	24.-
Fresh Fior di Latte mozzarella, Original Swiss D.O.P. emmentaler, San Giorgio D.O.P. gorgonzola from Cremona, ricotta, D.O.P. parmigiano Grana Padano, onion jam	
La parmigiana 🍷🌿	25.-
Hand-crushed San Marzano tomatoes, Bufala Campana D.O.P. mozzarella, finely fried eggplant, D.O.P parmigiano Grana Padano shavings, fresh basil reduction, Calabrian wild oregano and small candied tomatoes	
La burrata classica 🍷🌿	27.-
Hand-crushed San Marzano tomatoes, bed of arugula, 12-month matured San Daniele cured ham, Pugliese Stracciatella di Burrata, fresh basil and small candied tomatoes	
La cremosa 🍷🌿	28.-
Cherry tomato and oregano focaccia base, arugula, I.G.P. beef bresaola, D.O.P. Grana Padano parmigiano shavings, fresh datterino tomatoes, white truffle-flavoured parmesan cream	
La focaccia crudo & melone 🍷🌿	28.-
Cherry tomato and oregano focaccia base, arugula, 12-month matured San Daniel cured ham, Pugliese Stracciatella di Burrata, marinated melon carpaccio, fresh basil, balsamic vinegar	
La pistacchiosa 🍷🌿🥜	30.-
Fresh Fior di Latte mozzarella, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, pistachio cream, fresh basil	
La burrata tartufo 🍷🌿	34.-
Fresh Fior di Latte mozzarella, bed of arugula, 12-month matured San Daniele cured ham, Stracciatella di Burrata from Puglia and Tuber Aestivum summer truffle	

All our prices are in chf, VAT(8.1%) and service included.
The list of our allergens is available on request from our teams.

Dolci

Mature cheese platter 🍷 🌿 🍷	18.-
Classic tiramisu 🍷 🍷 🌿	10.-
Fresha-style tiramisu 🍷 🍷 🌿	12.-
Chocolate-hazelnut crumble, mascarpone mousse, coffee ice cream	
Crème brûlée with lavender 🍷 🍷	12.-
Apricot cream, light mascarpone cream, cocoa cookie 🍷 🍷 🌿	14.-
Gourmet strawberries, white chocolate and rhubarb sorbet 🍷 🌿	15.-
Chocolate moelleux with vanilla ice cream 🍷 🌿	15.-
15 minutes preparation time	
Affogato al caffè 🍷 🍷 🌿	12.-
Gourmet coffee 🍷 🍷 🌿 🍷	14.-
Tiramisu, red fruit panna cotta, Sicilian cannolo	
Ice creams and sorbets 🍷	
Chocolate, vanilla, coffee, hazelnut, pistachio, passion, mango,	1 scoop 3.90
lemon, red berries, apricot	2 scoops 6.90
	3 scoops. 9.90
	Chantilly 1.50

Gelato alla vaniglia artigianale and toppings – The big favorite ❤️ to share without moderation

The small size for 2/3 people	24.-
The big size for 4/6 people	47.-

Digestives

	5cl	
Limoncello Mediterranea	28%	14.-
Sambuca Molinari	40%	14.-
Génépi Dolin	40%	14.-
Get 27	17.9%	14.-
Baileys	17%	14.-
Moitié-moitié Morand	36%	16.-
Abricotine Morand	43%	16.-
Armagnac XO Larressingle	40%	16.-
Grappa Fior di Vite	40%	14.-
Grappa di Amarone	43%	20.-
Chartreuse verte	55%	20.-
Grand Marnier Cuvée du Centenaire	40%	40.-

All our prices are in chf, VAT(8.1%) and service included.
The list of our allergens is available on request from our teams.

Liquors

	5cl	
Jägermeister Herbal liqueur	35%	14.-
Fernet-Branca Herbal liqueur	35%	14.-
Cynar Herbal liqueur with artichokes	16.5%	14.-
Bràulio Bormio herbal liqueur	21%	14.-
Frangelico Hazelnut liqueur	20%	14.-
Belle de Brillet Pear and cognac liqueur	30%	14.-
Golden Eight Williams pear liqueur	25%	14.-

Cognacs

	5cl	
Martel VS	40%	16.-
Martel XO	40%	40.-
Rémy Martin VSOP	40%	16.-
Rémy Martin XO	40%	40.-

Hot drinks

Ristretto, espresso, coffee		3.90
Double espresso		4.50
Macchiato		5.50
Cappuccino		5.50
Tea Sirocco		5.50
Infusion Sirocco		5.50
Hot chocolate Tristan		7.50

Soft drinks




Homemade iced coffee coffee, milk of your choice, vanilla syrup	33cl	6.50
Homemade iced tea verbena, lime juice, elderflower syrup, fresh mint	33cl	6.50
Homemade lemonade lime juice, sugar syrup, still water ●	33cl	5.-
Lemonaïd+ passion fruit, blood orange	33cl	7.-
Coca Cola, Coca Cola Zero, Fanta, Sprite	33cl	5.50
Orange juice, ananas, cranberry, apple, tomato	33cl	5.50
Tonic Thomas Henry, Ginger beer Thomas Henry	20cl	5.-
San Bitter	10cl	5.-
Syrup ●	33cl	3.-

Waters

Still water Lurisia ●	33cl	3.50
Sparkling water Perrier	33cl	5.50
Still water Lurisia	75cl	6.50
Sparkling water Lurisia	75cl	6.50

Low-price drinks are marked with this symbol ●

Allergen chart

	Milk
	Crustaceans
	Fish
	Peanuts
	Egg
	Mustard
	Gluten
	Celery
	Nuts
	Sulfites
	Mollusks
	Sesame
	Soybeans

Product origin

Fish origin

Spain, Italy, Greece, Argentina

Meat origin

Switzerland, France, Germany