

*fresha*

**Dinner Menu**

## Antipasti to share or not

Mesclun salad 🍴	9.-
Creamy burrata, San Daniele cured ham, figs 🍴 🍴 🌿	19.-
Pumpkin soup cream with seeds, homemade sage-flavored gnocchetti 🍴 🍴 🌿	16.-
Sea bass tartar, fennel saladine, bottarga, blackberry vinaigrette ➡	26.- / 36.-
Vitello tonnato ➡ 🍴 🌿 🔄	22.- / 36.-
Fritto misto italiano – calamaretti, mazzancolle, acquadelle, verdure 🍴 ➡ 🍴 🌿	23.- / 34.-
Tart tatin with caramelized onions, mushrooms, arugula salad and parmesan cheese 🍴 🌿	19.-
Carpaccio of finely chopped house marinated beef, goat cheese, fennel taralli, red fruits emulsion 🍴 🌿 🍴 🔄	24.- / 36.-
Iberian Bellota ham, pane con pomodoro 🌿	29.-
Italian-style board 🍴 🍴 🌿 🔄	44.-
Assortment of Italian products to share – recommended for 2 people or more	

## Paste & risotti

Tagliolini with lemon and prawns, Pugliese crispy bread 🍴 🍴 🍴 🌿	28.-
The authentic carbonara – Fresh penne, crispy guanciale, pecorino cheese 🍴 🍴 🌿	26.-
Goat cheese stuffed ravioli, spinach shoots, pear, hearty walnut jus 🍴 🍴 🌿 🔄 🍴 🌿	28.-
Paccheri with veal ragout and braised radicchio 🍴 🍴 🌿 🍴 🔄	34.-
Risotto with mushrooms, parsley and grated castelmagno cheese 🍴 🔄	32.-
Saffron risotto 🍴 🔄	23.-
Seasonal black truffle supplement	36.-

## Pesce & carne

Roasted octopus, paprika mashed potatoes, sautéed chicory, bagna cauda 🍴 ➡ 🍴	39.-
Steamed lean steak, roasted leeks, parsnips, sauce vierge 🍴 ➡	42.-
Snapped cuttlefish, cime di rapa, mashed potatoes, salmoriglio sauce 🍴	39.-
Escalope Milanese, arugula saladine and cherry tomatoes 🍴 🍴 🌿	54.-
Slow cooked suckling pig roasted a la plancha, Neapolitan escarole, manioc fries, quince reduction jus 🌿 🍴 🍴 🔄	42.-
Perfectly cooked beef cutlet, sautéed vegetables, shallot sauce, country fries 🍴 🌿 🍴 🔄	36.-
Veal sweetbreads caramelized in butter, carrot declination, coffee and roasted hazelnut reduced juice 🍴 🌿 🍴 🔄	42.-

## The Chef's menu in 5 steps

Tell us about your food intolerances  
or allergies and let our Chef guide you  
through a 5-step menu

**85.- / person**



### Contorni

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

# Pizze

<b>La bella margherita</b> 🍷 🌿	<b>17.-</b>
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, fresh basil reduction, wild Calabrian oregano	
<b>Il fuoco in bocca</b> 🍷 🌿	<b>22.-</b>
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, Spianata piccante calabrese salami, fresh chili emulsion and shredded dehydrated Peperoncici, wild Calabrian oregano	
<b>La zucchini</b> 🍷 🌿	<b>22.-</b>
Zucchini cream, fresh Fior di Latte mozzarella, fried zucchini, fresh datterino tomatoes, freshly grated salted ricotta, fresh basil	
<b>La cotto e funghi</b> 🍷 🌿	<b>23.-</b>
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, herb-roasted ham, pan fried mushrooms with herbs, wild Calabrian oregano	
<b>La portofino</b> 🍷 ➡ 🌿	<b>24.-</b>
Home-made San Marzano tomato sauce, Pugliese Stracciatella di Burrata, taggiasche olives, Cantabrian anchovies, Pugliese crispy bread with garlic, onion shoots, Calabrian wild oregano	
<b>La 5 formaggi</b> 🍷 🌿	<b>24.-</b>
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	
<b>La parmigiana</b> 🍷 🌿	<b>25.-</b>
Home-made San Marzano tomato sauce, 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	
<b>La burrata classica</b> 🍷 🌿	<b>27.-</b>
Home-made San Marzano tomato sauce, bed of arugula, 12-month matured San Daniele cured ham, Pugliese Stracciatella di Burrata, fresh basil and small candied tomatoes	
<b>La cremosa</b> 🍷 🌿	<b>28.-</b>
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	
<b>La croccante</b> 🍷 🌿	<b>28.-</b>
Cream of pumpkin, San Giorgio D.O.P. Cremona gorgonzola, fresh ricotta, crispy bacon, kale chips	
<b>La pistacchiosa</b> 🍷 🌿 🥜	<b>30.-</b>
Fresh Fior di Latte mozzarella, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, pistachio cream, fresh basil	
<b>La burrata tartufo</b> 🍷 🌿	<b>34.-</b>
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	

## Dolci

Aged cheese platter 		<b>18.-</b>
Classic tiramisu 		<b>10.-</b>
Fresha tiramisu 		<b>12.-</b>
Chocolate-hazelnut crumble, mascarpone mousse, coffee ice cream		
Vanilla panna cotta with caramelized pears and licorice 		<b>12.-</b>
Chocolat moelleux with vanilla ice cream 		<b>15.-</b>
15 minutes preparation time		
White chocolate and pistachio cheesecake 		<b>14.-</b>
Millefeuille with whipped cream, amarena, chocolate coulis 		<b>15.-</b>
Affogato al caffè 		<b>12.-</b>
Gourmet coffee 		<b>14.-</b>
Tiramisu, red fruit panna cotta, Sicilian cannolo		
Ice creams and sorbets 		
Chocolate, vanilla, stracciatella, hazelnut, passion fruit, lemon, red fruits, fig		
	1 scoop	<b>3.90</b>
	2 scoops	<b>6.90</b>
	3 scoops	<b>9.90</b>
	Chantilly	<b>1.50</b>

## Gelato alla vaniglia artigianale and toppings

The big favorite to share without moderation

The small size for 2/3 people

The big size for 4/6 people



**24.-**

**47.-**

### Allergen chart

 Milk

 Crustaceans

 Fish

 Peanuts

 Egg

 Mustard

 Gluten

 Celery

 Nuts

 Sulfites

 Mollusks

 Sesame

 Soybeans

**Meat origin :** Beef from France, Switzerland and Ireland, pork from Switzerland, Italy and Spain, veal from Switzerland

**Fish origin :** Squid from Spain and Atlantic (FAO 41), gambas from Argentina, sea bass from Corsica and Greece, cuttlefish from Italy, maigre from Corsica and Greece, octopus from Spain, mazzancolle from Italy, acquadella from Italy

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

# Drinks

## Digestives

	5cl	
Limoncello di Capri	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.-

## 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.-
Drambuie Whisky, honey, herbs and spices liqueur	40%	14.-

## Les 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		<b>3.90</b>
Double espresso		<b>4.50</b>
Macchiato		<b>5.50</b>
Cappuccino		<b>5.50</b>
Tea Sirocco		<b>5.50</b>
Infusion Sirocco		<b>5.50</b>
Hot chocolate Tristan		<b>7.50</b>

## Soft drinks

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

## Waters

Still water Lurisia ●	33cl	<b>3.50</b>
Sparkling water Perrier	33cl	<b>5.50</b>
Still water Lurisia	75cl	<b>6.50</b>
Sparkling water Lurisia	75cl	<b>6.50</b>

Low-price drinks are marked with this symbol ●

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