

fresha

Dinner menu

Antipasti to share or not

Mesclun salad 🍴 0	9.-
Creamy burrata, San Daniele cured ham, homemade tomato confit 🍴 🍴 🌿	21.-
Jerusalem artichoke soup, del plin vegetable ravioli 🍴 0 🌿	16.-
Tuna tartare, venere rice, spring onion, taggiasche olives, yellow tomato coulis ➡ 🌿	26.- / 36.-
Half-cooked fried egg, sautéed cardoncelli, homemade herb mayonnaise 0 🍴 🌿	16.-
Vitello tonnato ➡ 0 🌿 🔄	24.- / 36.-
Fritto misto italiano – fried calamaretti, vegetable tempura and horseradish sauce ➡ 0 🍴 🌿	23.- / 34.-
Italian style-board 🍴 ➡ 🌿	
Assortment of italian products to share – the small size for 2/3 people	44.-
– the big size for 4/6 people	69.-

Paste & risotti

Tagliolini with sea urchins and yellow datterino tomatoes 🍴 🍷 0 🌿	32.-
The authentic carbonara – Orecchiette, crispy guanciale, pecorino cheese 🍴 0 🌿	26.-
Ravioli stuffed with sausage and friarielli, lightly smoked burrata cream, tomato confit 🍴 0 🌿	32.-
Paccheri alla genovese, long-cooked veal ossobucco 🍴 0 🌿 🔄	34.-
Homemade gnocchi, artichokes, sautéed calamaretti, guanciale 🍴 ➡ 0 🌿	32.-
Risotto cacio e pepe, gambero rosso marinated in lime 🍴 🍷	36.-
Saffron risotto 🍴 🔄	23.-
Seasonal black truffle supplement according to availability	36.-

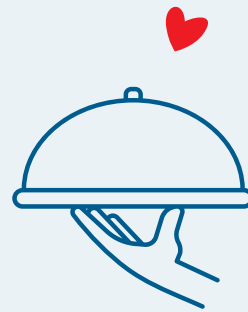
Pesce & carne

Grilled octopus, potato velouté, Catalan chicory, potato fritters, bacon, salmoriglio sauce 🍴 ➡ 🌿	42.-
Fillet of turbot, two textures of celery and apple, beurre blanc with Chasselas, pomegranate 🍴 ➡ 🔄	46.-
Pan-seared scallops, mushrooms, potato consommé, baby spinach 🍴 🍷	44.-
Stuffed guinea fowl supreme and leg, cardoon gratin, full-bodied apricot jus 🍴 0 🌿 🔄	39.-
Long-cooked lamb mice, braised green cabbage, mashed potatoes, rosemary reduced jus 🍴 🌿 🔄	42.-
Perfectly cooked beef cutlet, sautéed vegetables, shallot sauce, country fries 🍴 🌿 🔄	36.-
Filet of beef rossini, pan-fried escalope of foie gras, truffle mashed potatoes, Treviso salad, truffle jus 🍴 🔄	54.-

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 🍴🌱

French fries 🌿

Sweet potato fries 🌿

Sautéed or steamed vegetables

Gourmet mashed potatoes with olive oil 🍴

Tagliolini or penne 🍴🌱

Risotto 🍴🔄

6.-

6.-

7.-

6.-

6.-

8.-

8.-

Pizze

- La bella margherita** 🍷 🌿 🍷 **17.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, fresh basil reduction, wild Calabrian oregano
- La datterina** 🍷 🌿 **22.-**
Hand-crushed yellow datterini tomatoes, smoked scarmoza, creamy stracchino, taggiasche olives, sun-dried tomatoes, fresh basil
- Il fuoco in bocca** 🍷 🌿 **23.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, Spianata piccante calabrese salami, fresh chili emulsion and shredded dehydrated Peperoncini, wild Calabrian oregano
- La cotto e funghi** 🍷 🌿 **24.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, herb-roasted ham, pan fried mushrooms with herbs, wild Calabrian oregano
- La peppe & ciccia** 🍷 🌿 **25.-**
Bell pepper cream, sausage meat, Bufala Campana D.O.P. mozzarella, grated salted ricotta, dehydrated crusco peppers
- La 5 formaggi** 🍷 🌿 **25.-**
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.-**
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
- La burrata classica** 🍷 🌿 **28.-**
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
- L'alaskana** 🍷 🐟 🌿 **28.-**
Cherry tomato and oregano focaccia base, Pugliese Stracciatella di Burrata, citrus-marinated salmon, fried leek chips, baby spinach
- La cremosa** 🍷 🌿 **29.-**
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 pistacchiosa** 🍷 🌿 🍷 **31.-**
Cherry tomato and oregano focaccia base, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, pistachio cream, fresh basil
- La burrata tartufo** 🍷 🌿 **35.-**
Fresh Fior di Latte mozzarella, bed of arugula, 12-month matured San Daniele cured ham, Pugliese Stracciatella di Burrata with truffle and and slice of seasonal « Melanosporum » truffle

Dolci

Aged cheese platter 	18.-
Mini Sicilian cannolo with ricotta (per piece) 	3.-
Frittelle alla Nutella 	14.-
Morceaux de pizza frits enrobés de Nutella chaud et noisettes concassées	
Classic tiramisu 	12.-
Fresha tiramisu 	14.-
Chocolate-hazelnut crumble, mascarpone mousse, coffee ice cream	
Revisited apple tartlet, vanilla cream, corn crumble 	15.-
White fig and dark chocolate cheesecake 	15.-
Chocolate moelleux with vanilla ice cream 	15.-
15 minutes preparation time	
Affogato al caffè 	12.-
Gourmet coffee or tea 	15.-
Tiramisu, tarte tatin, Sicilian cannolo	
Ice creams and sorbets 	1 scoop 4.50
Chocolate, vanilla, stracciatella, hazelnut, coffee, passion, lemon, red fruits, pear	2 scoops 7.50
	3 scoops 11.90
	Chantilly 1.50

Gelato alla vaniglia artigianale and toppings

The big favorite to share without moderation

The small size for 2/3 people














27.-

The big size for 4/6 people

47.-



Allergen chart

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

Meat origin : Veal : Switzerland – Beef : Switzerland – Pork : Italia and Spain – Guinea fowl : Switzerland – Lamb : France and Ireland
Fish origin : Tuna : Atlantic (FAO 51) – Octopus : Spain – Turbot : Spain – Scallops : USA – Gambero rosso : Italia – Calamaretti : Atlantic (FAO 27) – Oursin : Pacific
Truffle species : « Melanosporum » and « Uncinatum »
Bread production : Switzerland

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.-
Amaretto Disaronno	28%	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.-
Amaro Montenegro Herbal liqueur	23%	14.-
Frangelico Hazelnut liqueur	20%	14.-
Belle de Brillet Pear and cognac liqueur	30%	14.-
Drambuie Whisky, honey, herbs and spices liqueur	40%	14.-

Les cognacs

	5cl	
Martel VS		16.-
Martel XO	40%	40.-
Rémy Martin VSOP	40%	16.-
Rémy Martin XO	40%	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 Ovomaltine or Caotina		5.50

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.-
Lemonaid+ passion fruit, lime	33cl	7.-
Coca Cola, Coca Cola Zero, Fanta, Sprite	33cl	5.90
Orange juice, ananas, cranberry, apple, tomato	33cl	5.90
San Pellegrino Tonica, San Pellegrino Ginger Beer	20cl	5.-
San Bitter	10cl	5.-
Syrup ●	33cl	3.-

Waters

Still water Lurisia ●	33cl	3.90
Sparkling water Perrier	33cl	5.90
Still water Lurisia	75cl	6.90
Sparkling water Lurisia	75cl	6.90

Low-price drinks are marked with this symbol ●

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