

fresha

Lunch menu

Antipasti to share or not

Mesclun salad 🥗	9.-
Spring vegetable minestrone with basil pesto 🥗🌿🍷	16.-
Creamy burrata, San Daniele cured ham, courgette flowers stuffed with cacio & pepe 🥗🥗🌿	23.- / 34.-
Scampi ceviche, citron, crunchy vegetables, tomato gazpacho 🦐🌿🌿🌿	32.- / 46.-
Vitello tonnato 🐟🥗🌿🌿	24.- / 36.-

Paste & risotti

Tagliolini with lemon, spring onion, prawn tartar, Pugliese crispy bread 🥗🦐🥗🌿	32.-
The authentic Carbonara - rigatoni, guanciale, pecorino 🥗🥗🌿	26.-
Maccheroncini alla "Nerano" - zucchini cream, fried zucchini with mint, grated ricotta cheese 🥗🥗🌿	24.-
Ravioli stuffed with aubergine, tomatoes, slices of cured ham and fresh basil 🥗🥗🌿	29.-
Risotto with tomatoes and basil 🥗	24.-

Pesce & carne

Polpo in "cacciucco", mixed spring vegetables 🦑🐟🌿🌿🦐	42.-
Typical Tuscan fish sauce, similar to bouillabaisse	
Grilled sea bream, mashed potatoes with lemon, sautéed lettuce, citrus sauce vierge 🐟🍋	44.-
Fresha-style Caesar salad - lettuce, crispy chicken, soft-boiled egg, parmesan shavings, Caesar sauce 🐟🥗🥗🌿	26.-
Thai poke bowl, wakame seaweed, black rice, toasted peanuts 🥗🥗🌿🌿🌿🌿	
Tuna 🐟	29.-
Beef	26.-
Beef tagliata on a bed of arugula and cherry tomatoes, Parmesan shavings, country fries 🥗🌿🌿	39.-
Spare-ribs BBQ fondants, cassava, coleslaw saladine, barbecue sauce 🥗🌿🌿🌿🌿🌿🌿	38.-

Contorni

Mixed salad 🥗	6.-
French fries 🍟	6.-
Sweet potato fries 🍟	7.-
Sautéed or steamed vegetables	6.-
Gourmet mashed potatoes with olive oil 🥗	6.-
Tagliolini or penne 🥗🥗🌿	8.-
Risotto 🥗🌿	8.-

Pizze

La bella margherita

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, fresh basil reduction, wild Calabrian oregano

17.-

La datterina

Hand-crushed yellow datterini tomatoes, smoked scarmoza, creamy stracchino, taggiasche olives, sun-dried tomatoes, fresh basil

22.-

Il fuoco in bocca

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

23.-

La cotto e funghi

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, herb-roasted ham, pan fried mushrooms with herbs, wild Calabrian oregano

24.-

La 5 formaggi

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

25.-

La parmigiana

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

25.-

La carbonara

Fior di Latte mozzarella cream, crispy pepper guanciale, finely grated pecorino, carbonara sauce, black pepper

26.-

This is not a lasagna

Creamy bechamel sauce, Fior di Latte mozzarella, long-cooked beef ragout, parmesan cream

27.-

La burrata classica

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

28.-

L'alaskana

Cherry tomato and oregano focaccia base, Pugliese Stracciatella di Burrata, citrus marinated salmon, fried leek chips, baby spinach

29.-

La pistacchiosa

Cherry tomato and oregano focaccia base, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, pistachio cream, fresh basil

31.-

La burrata tartufo

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

35.-

Dolci

Mini Sicilian cannolo with ricotta (per piece)	🥛🌿🍓🥚	3.-
Classic tiramisu	🥛🥚🌿	12.-
Gourmet strawberries flavoured with basil and sorbet, white chocolate mousse	🥛	14.-
Thin tart with caramelized apricots and vanilla ice cream	🥛🥚🌿	14.-
Affogato al caffè	🥛🥚	12.-
Gourmet coffee or tea	🥛🥚🌿🍓	15.-
Sicilian cannolo, gourmet strawberries, tiramisu		
Ice creams and sorbets 🥛🍓 Chocolate, vanilla, stracciatella, hazelnut, coffee, yoghurt, passion fruit, lemon, red fruits, strawberry / basil	1 scoop	4.50
	2 scoops	7.50
	3 scoops	11.90
	Chantilly	1.50

Gelato alla vaniglia artigianale o alla nocciola and toppings 🥛🍪🥚🌿🍓

The big favorite to share without moderation



The small size for 2/3 people

27.-

The big size 4/6 people

47.-

Allergen chart

🥛 Milk

🦀 Crustaceans

🐟 Fish

🥜 Peanuts

🥚 Egg

🥫 Mustard

🌿 Gluten

🌱 Celery

🌰 Nuts

♻️ Sulfites

🐌 Mollusks

🌱 Sesame

🥜 Soybeans

Fish origin : Scampi : Italia, South Africa – Prawns : Argentina – Octopus : Spain – Rockfish : Italia – Sea bream : Greece

Meat origin : Raw ham : Italia – Veal : Switzerland – Chicken : Switzerland, France – Beef : Switzerland – Pork : Switzerland – Guanciale : Italia

Truffle species : « Uncinatum » and « Tuber Aestivum »

All our bread and bakery products come from 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

	4cl	
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

	4cl	
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.-

Cognacs

	4cl	
Martel VS	40%	16.-
Martel VSOP	40%	22.-
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 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.-
Homemade bissap hibiscus flower infusion, lime juice, sugar syrup, fresh mint	33cl	6.50
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 Tonic, 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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