

fresha

Dinner menu

Antipasti to share or not

Mesclun salad 🥗 0	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.-
Soft-boiled egg, asparagus, parmesan velouté, seasonal black truffle 🥗 0 🌿	19.-
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
	- the big size for 4/6 people
	44.-
	69.-

Paste & risotti

Tagliolini with lemon, spring onion, prawn tartar, Pugliese crispy bread 🥗 🦐 0 🌿	32.-
The authentic Carbonara - rigatoni, guanciale, pecorino 🥗 0 🌿	26.-
Maccheroncini alla "Nerano" - zucchini cream, fried zucchini with mint, grated ricotta cheese 🥗 0 🌿	24.-
Fresh tagliatelle with morels, asparagus and Parmesan cheese 🥗 0 🌿 🌿	32.-
Seasonal black truffle supplement +6.-	
Ravioli stuffed with aubergine, tomatoes, slices of cured ham and fresh basil 🥗 0 🌿	29.-
Spaghetti alle vongole veraci, datterino tomatoe 0 🌿 🌿 🌿	34.-
Risotto with vitello tonnato 🥗 ➡ 0	32.-
Risotto with tomatoes and basil 🥗	24.-

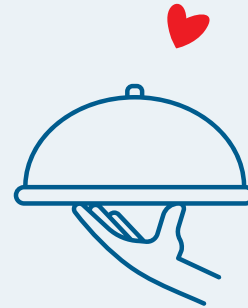
Pesce & carne

Tuna tataki, wild chicory, sesame-scented black rice, teriyaki sauce ➡ 🌿 🌿	39.-
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.-
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.-
Rosé veal quasi, asparagus, mashed potatoes with olive oil, morel sauce 🥗 🌿	48.-

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 🍷 🌿 🍅

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

Mature cheese platter   	18.-
Mini Sicilian cannolo with ricotta (per piece)    	3.-
Frittelle alla Nutella    	14.-
Fried pizza pieces coated with hot Nutella and crushed hazelnuts	
Classic tiramisu  	12.-
Fresha tiramisu    	14.-
Chocolate-hazelnut crumble, mascarpone mousse, coffee ice cream	
Gourmet strawberries flavoured with basil and sorbet, white chocolate mousse white chocolate mousse 	14.-
Thin tart with caramelized apricots and vanilla ice cream   	14.-
Dark chocolate and caramel crunch, salted peanut ice cream     	15.-
Génoise lightly flavoured with rum	
Chocolate moelleux with vanilla ice cream   	15.-
15 minutes preparation time	
Affogato al caffè  	12.-
Gourmet coffee or tea    	15.-
Sicilian cannolo, gourmet strawberries, tiramisu	
Ice creams and sorbets   	1 boule 4.50
Chocolate, vanilla, stracciatella, hazelnut, coffee, yoghurt, passion fruit,	2 boules 7.50
lemon, red fruits, strawberry/basil	3 boules 11.90
	Chantilly 1.50

Gelato alla vaniglia o alla nocciola 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

 Crustaceans

 Fish

 Peanuts

 Egg

 Mustard

 Gluten

 Celery

 Nuts

 Sulfites

 Mollusks

 Sesame

 Soybeans

Meat origin : Raw ham : Italia - Veal : Switzerland - Beef : Switzerland - Pork : Switzerland - Guanciale : Italia

Fish origin : Scampi : Italia, South Africa - Calamaretti : FAO 27 - Prawns : Argentina
Vongole : Italia - Tuna : FAO 71 - Octopus : Spain - Rockfish : Italia - Sea bream : Greece

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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