

fresha

Lunch menu

Antipasti to share or not

Mesclun salad 🥗	9.-
Tomato and melon gazpacho, burrata, basil 🌿🥗	16.-
Creamy burrata, San Daniele cured ham, courgette flowers stuffed with cacio & pepe 🥗🥗🌿	23.- / 34.-
Tuna tartare, venere rice, peaches, cucumber, yoghurt vinaigrette 🐟🥗🌿🥗	25.- / 36.-
Vitello tonnato 🐟🥗🌿🥗	24.- / 36.-

Paste & risotti

Tagliolini with lemon, spring onion, prawn tartar, Pugliese crispy bread 🥗🦞🥗🌿	32.-
The authentic Carbonara - rigatoni, guanciale, pecorino 🥗🥗🌿	26.-
«Midi tiède chez Fresha» - Warm fusillone, mozzarella cream, sundried tomatoes, taggiasche olives, basil 🥗🌿🥗🌿	24.-
Ravioli stuffed with aubergine, tomatoes, slices of cured ham and fresh basil 🥗🥗🌿	29.-
Risotto with tomatoes and basil 🥗	24.-

Pesce & carne

Okto'carotte - Grilled octopus, carrot hummus, caramelized carrots, teriyaki sauce 🥗🥗🥗	41.-
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.-
Filet mignon of Jussy pork, mashed potatoes with olive oil, neapolitan scarola salad, mustard seed jus reduction 🥗🥗🥗🌿🥗	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

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 Peperoncici, 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 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 carbonara

26.-

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

This is not a lasagna

27.-

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

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

29.-

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

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

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 : Tuna : FAO 71 – Gambas : Argentina – Octopus : Spain – 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, orange, 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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