

*fresha*

**Dinner menu**

## Antipasti to share or not

|                                                                                             |                                 |
|---------------------------------------------------------------------------------------------|---------------------------------|
| Mesclun salad 🥗 0                                                                           | 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.-                     |
| Italian beef tartare, smoked eggplant caviar, arugula pesto, 30-month aged parmesan 🌿 🥗 🥩 🍷 | 25.- / 36.-                     |
| 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.- |
| «Midi tiède chez Fresha» - Warm fusillone, mozzarella cream, sundried tomatoes, taggiasche olives, basil 🥗 🌿 🍷 🌿 | 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.- |
| Lemon risotto, roasted langoustine, bottarga ➡ 🦐 🌿 🥗 🌿                                                           | 34.- |
| Risotto with tomatoes and basil 🥗                                                                                | 24.- |

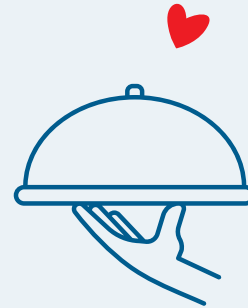
## Pesce & carne

|                                                                                                                            |      |
|----------------------------------------------------------------------------------------------------------------------------|------|
| Grilled squids, eggplant perlina, mashed potatoes, chimichurri sauce ➡                                                     | 38.- |
| Okto'carotte - Grilled octopus, carrot hummus, caramelized carrots, teriyaki sauce 🍷 🥗 🌿                                   | 41.- |
| 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.- |
| Filet mignon of Jussy pork, mashed potatoes with olive oil, neapolitan scarola salad, mustard seed jus reduction 🥗 🍷 🥗 🌿 🍷 | 38.- |
| Rosé lamb fillet, basil piperade, potato mousseline, hearty prune jus 🥗 🍷 🌿                                                | 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 🥗

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.-            |
| Classic tiramisu                                                                                                                                                                                                                            | 12.-           |
| Fresha tiramisu                                                                                                                                            | 14.-           |
| Chocolate-hazelnut crumble, mascarpone mousse, coffee ice cream                                                                                                                                                                                                                                                                                                                                                                                                                                |                |
| Gourmet strawberries flavoured with basil and sorbet, white chocolate mousse                                                                                                                                                                                                                                                                                                                                  | 14.-           |
| Thin tart with caramelized apricots and vanilla ice cream                                                                                                                                                                                | 14.-           |
| Coconut panna cotta, grapefruit sorbet, matcha tea cookie                                                                                                                                                                                                                                                                | 12.-           |
| 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                                                                                                                                                                                                                      |                |
| Chocolate, vanilla, stracciatella, hazelnut, coffee, yoghurt, passion fruit, lemon, red fruits, strawberry/basil                                                                                                                                                                                                                                                                                                                                                                               |                |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 1 boule 4.50   |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 2 boules 7.50  |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 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 : Tuna : FAO 71 - Calamaretti : FAO 27 - Gambas : Argentina Vongole : Italia -

Langoustine : FAO 51 - Octopus : Spain - 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, 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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