

fresha

Lunch menu

Antipasti to share or not

Mesclun salad 🥗	9.-
Cream of squash soup with toasted seeds 🥄	16.-
Sea bass sashimi, green apple gazpacho, mint-marinated zucchini, Beluga black lentils, yogurt and cucumber ice cream 🥄🐟🌿	26.- / 38.-
Melt-in-the-mouth marrow bones, lightly spiced beef tartare, fried onions, salad of young spinach leaves 🥄🥗🌿	24.-
Vitello from Piemonte & féra from Léman – Thinly sliced veal, smoked féra gravlax parsnip cream, onion pickles, and tonnata sauce 🥄🥄🐟🌿🔄	28.- / 39.-
Fritto misto italiano - fried calamaretti, vegetable tempura and horseradish sauce 🐟🥄🥗🌿	23.- / 34.-

Paste & risotti

Tagliolini with lemon, spring onion, raw prawn tartare, Pugliese crispy bread 🥄🦐🥄🌿	32.-
The authentic Carbonara - Rigatoni, guanciale, pecorino 🥄🥄🌿	26.-
Ravioli stuffed with porcini mushrooms, squash, caramelized shallots, and rosemary-reduced sauce 🥄🥄🌿	29.-
Risotto or orecchiette with squash, seasonal mushroom mix, salted ricotta 🥄/🥄🥄🌿	24.-
Spaghetti cacio e pepe 🥄🥄🌿	26.-
Seasonal black truffle supplement (price depends on the truffle)	

To share (minimum two people)

La famosa pasta al tartufo 🥄🥄🌿	per person / 39.-
Paccheri pasta with Parmesan cream sauce and seasonal black truffles	
Paccheri with porcini mushrooms 🥄🥄🌿	per person / 34.-
Seasonal black truffle supplement (price depends on the truffle)	

Pesce & carne

Black cod marinated in miso, vanilla parsnip purée, chanterelles, hearty veal jus 🥄🐟🔄🌿🔪	38.-
Thai beef poke bowl with wakame seaweed, black rice, and toasted peanuts 🥄🌿🥄🌿🔪	26.-
Diamond ribeye steak on a bed of arugula, cherry tomatoes, rustic fries, Fresha sauce 🥄🥄🌿	42.-
Veal saltimbocca, dry-cured ham, Marsala and sage sauce, sautéed Swiss chard ribs, tagliolini with butter 🥄🌿🔄	44.-

Contorni

Mixed salad 🥗	6.-
French fries 🌿	7.-
Sweet potato fries 🌿	7.-
Sautéed or steamed vegetables	6.-
Mashed potatoes with olive oil 🥄	6.-
Truffle mashed potatoes 🥄	10.-
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 montanara 🍷🌿🍅

Fresh Fior di Latte mozzarella, Reblochon A.O.P., Camembert , button mushrooms, honey, walnuts

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 nord & sud Italy 🍷🌿🍅

Calzone with Milano pepper salami, seasonal yellow squash cream, smoked provola cheese

27.-

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.-

La mare & cipolle 🍷🐟🌿

Hand-crushed San Marzano tomatoes, fresh Fior di Latte mozzarella, tuna in olive oil, anchovies, caramelized and fried onions, fresh basil

28.-

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.-
Pear & chocolate	   	14.-
Poached pear, chocolate cream, almond custard, pear sorbet		
Pistachio crème brûlée, amaretto, mandarin sorbet, pistachio slivers	   	13.-
Affogato al caffè	 	12.-
Gourmet coffee or tea	   	15.-
Sicilian cannolo, tarte tatin, tiramisu		
Ice creams and sorbets	  	
Chocolate, vanilla, stracciatella, pistachio, hazelnut, coffee, yoghurt, lemon, red fruits, mandarin, fig		
	1 scoop	4.50
	2 scoops	8.50
	3 scoops	12.-
	Whipped cream	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 4/6 people 47.-



Allergen chart

 Milk

 Crustaceans

 Fish

 Peanuts

 Egg

 Mustard

 Gluten

 Celery

 Nuts

 Sulfites

 Mollusks

 Sesame

 Soybeans

Fish origin : Tuna : Sea bass : France – Féra : Switzerland – Calamaretti : Spain – Prawn : Argentina – Black Cod : Northeast Pacific – Anchovies : Italy – Tuna : Albania

Meat origin : Beef : Switzerland – Veal : Switzerland – Guanciale : Italy – Salami : Italy

Truffle species : « Uncinatum » and « Melanosporum »

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 jaune	43%	18.-
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.-
Amaro Del Capo Herbal liqueur	35%	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
Lemonaïd+ 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.-
Bitter Lemon Organics	25cl	7.-
Viva maté Organics	25cl	7.-
The Red Bull Selection	25cl	7.-
Red Bull Energy Drink		
Red Bull Zero		
The Summer Edition – white peach or coconut-blueberry		

Les eaux

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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