

fresha

Dinner menu

Antipasti to share or not

Mesclun salad 🌿		9.-
Cream of squash soup with toasted seeds 🌿		16.-
Dried duck breast, sweet and sour endives, pear, walnut vinaigrette, Parmesan cheese 🌿🍷🔄		22.-
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.-
Italian style-board 🌿🐟🌿		
Assortment of charcuterie, burrata, mixed fried foods, anchovies, stuffed peppers	- the small size for 2/3 people - the big size for 4/6 people	44.- 69.-

Paste & risotti

Tagliolini with lemon, spring onion, raw prawn tartare, Pugliese crispy bread 🌿🍷🌿🌿		32.-
The authentic Carbonara - Rigatoni, guanciale, pecorino 🌿🌿		26.-
Paccheri pasta with red mullet, sun-dried tomatoes, Taggiasca olives, and creamy burrata cheese 🌿🐟🌿		34.-
Ravioli stuffed with porcini mushrooms, squash, caramelized shallots, and rosemary-reduced veal sauce 🌿🌿🌿		29.-
Spaghetti cacio e pepe 🌿🌿🌿		26.-
Seasonal black truffle supplement (price depends on the truffle)		
Risotto or orecchiette with squash, seasonal mushroom mix, salted ricotta 🌿 / 🌿🌿🌿		24.-
Artichoke risotto, beef tartare, pecorino cheese 🌿		32.-

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

Monkfish fillet wrapped in guanciale, sautéed spinach, mashed potatoes with olive oil, light carbonara emulsion 🌿🌿🐟		39.-
Black cod marinated in miso, vanilla parsnip purée, chanterelles, hearty veal jus 🌿🐟🔄🌿🌿		38.-
Salt-crusted sea bass with choice of side dishes 🐟 (35 minutes of preparation / 2 people)		120.-

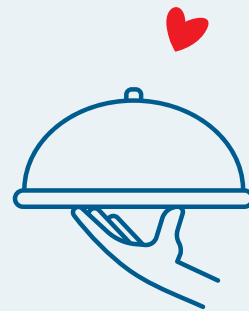
Carne

Diamond ribeye steak on a bed of arugula, cherry tomatoes, rustic fries, Fresha sauce 🍷🍷🌿	42.-
Pan-fried guinea fowl supreme, oven-roasted new potatoes, braised green cabbage, chestnut-reduced jus 🍷	39.-
Veal saltimbocca, dry-cured ham, Marsala and sage sauce, sautéed Swiss chard ribs, tagliolini with butter 🍷🌿🔄	44.-
The Smash Fresha Burger – Potato bun, 180gr of beef, crispy bacon, melted cheddar cheese, caramelized and fried onions, lettuce, the chef's secret sauce, french fries 🍷🍷🌿	32.-
Tomahawk steak, aged for 4 weeks, with your choice of sides (2 people)	170.-

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 🍷	6.-
French fries 🌿	7.-
Sweet potato fries 🌿	7.-
Sautéed or steamed vegetables	6.-
Gourmet mashed potatoes with olive oil 🍷	6.-
Truffle mashed potatoes 🍷	10.-
Tagliolini ou penne 🍷🍷🌿	8.-
Risotto 🍷	8.-

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Pizze

La bella margherita

17.-

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

La montanara

22.-

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

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 nord & sud Italy

27.-

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



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

La mare & cipolle

28.-

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

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 slice of seasonal « Melanosporum » truffle

Dolci

Mature cheese platter	  	18.-
Mini Sicilian cannolo with ricotta (per piece)	   	3.-
Classic Tiramisu	  	12.-
Pear & chocolate	   	14.-
Poached pear, chocolate cream, almond custard, chocolate sorbet		
Sicilian Dream	   	15.-
Traditional Sicilian brioche filled with your choice of ice cream (vanilla, pistachio, or hazelnut), hot chocolate sauce, and hazelnut pieces		
Pistachio crème brûlée, amaretto, mandarin sorbet, pistachio slivers	   	13.-
Chocolate moelleux with vanilla ice cream	  	15.-
(15 minutes of preparation)		
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,	1 scoop	4.50
lemon, red fruits, mandarin, fig	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 for 4/6 people	47.-

Allergen chart

-  Milk
-  Crustaceans
-  Fish
-  Peanuts
-  Egg
-  Mustard
-  Gluten
-  Celery
-  Nuts
-  Sulfites
-  Mollusks
-  Sesame
-  Soybeans

Meat origin : Duck : France – Beef : Switzerland and Ireland – Veal : Switzerland –
Guanciale : Italy – Guinea fowl : Switzerland – Salami : Italy
Fish origin : Sea bass : France – Féra : Switzerland – Calamaretti : Spain – Prawn : Argentina – Red mullet : France – Monkfish :
Northeast Atlantic – Black Cod : Northeast Pacific – Sea bass : France – Anchovies : Italy – Tuna : Albania
Truffle species : « *Uncinatum* » and « *Melanosporum* »
All our bread and bakery products come from Switzerland

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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.-

Les 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 Tonica, 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		
Red Bull Edition - white peach or coconut-blueberry		

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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