

fresha

Lunch menu

Antipasti to share or not

Mesclun salad 🍴	9.-
Vitello tonnato (veal with tuna sauce) 🍴🍷🍴🌿🔄	26.- / 38.-
Cream of mushroom soup with rosemary croutons 🍴🌿	16.-
Chef's Winter Tartare – Beef tartare, tender leeks, light Port and hazelnut emulsion 🍷🍴🔄🌿🍴	26.- / 39.-
Perfect egg, asparagus, crumble and Parmesan velouté 🍴🌿🍴	18.-
Sautéed calamari, white beans, spelt ditalini pasta, parsley 🍴🍷🌿🔄	21.-

Paste & risotti

Ricotta and spinach ravioli, brown butter, cream sauce, and Parmesan shavings 🌿🍴🍷🍴	23.-
Paccheri with veal ragout and Taggiasca olives 🌿🍴🍷🔄🍴	32.-
Lemon tagliolini, spring onion, prawn tartare, Puglian crispy bread 🍴🌿🍴🍷🌿	32.-
The authentic Carbonara – Rigatoni, guanciale, pecorino 🍴🍴🌿	26.-
Risotto all'amatriciana – Tomato risotto, crispy guanciale, finely grated pecorino cheese 🍴	23.-

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

Wild pearl skrei, tender Piedmontese cardoons, mashed potatoes, beurre blanc lightly flavored with yellow wine 🍷🍴🔄	38.-
Confit Iberian pork cheek, mashed potatoes with seasonal black truffle, sautéed spinach, full-bodied red wine sauce 🍴🔄	36.-
Thai-style beef poke bowl, wakame seaweed, black rice, toasted peanuts 🍴🌿🍷🍴🍴	26.-
Beef «Diamond» sirloin steak on rocket salad, cherry tomatoes, rustic fries, Fresha sauce 🍴🍴🌿	42.-
The Fresha Burger - Potato bun, 160g beef patty, crispy Swiss bacon, melted cheddar cheese, caramelized and fried onions, lettuce, Chef's secret sauce, sweet potato fries 🍴🍴🌿	32.-

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** 🍷 🌿 🍷 **17.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, fresh basil, wild Calabrian oregano
- Orto e Formaggi** 🍷 🌿 🔄 **23.-**
Roasted potatoes with rosemary and black pepper, fresh Fior di Latte mozzarella, San Giorgio D.O.P. gorgonzola from Cremona, seasonal asparagus, finely grated pecorino cheese, balsamic vinegar
- Il fuoco in bocca** 🍷 🌿 0 **23.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, Spianata piccante calabrese salami, fresh chili emulsion, wild Calabrian oregano
- La cotto e funghi** 🍷 🌿 **24.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, cooked 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
- La croque madame** 🍷 0 🌿 **27.-**
Cream of seasonal black truffle tapenade, fresh "Fior di Latte" mozzarella, cooked ham, egg, and parmesan béchamel sauce
- 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
- Il panino puccia** 🍷 🌿 **29.-**
Pulled pork and crispy bacon from Switzerland, fried and caramelized onions, melted cheddar cheese, arugula, homemade barbecue sauce
- La pistacchiosa** 🍷 🌿 🍷 **31.-**
Cherry tomato and oregano focaccia base, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, 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.-
Mango tartare, verbena, yoghurt espuma, vanilla puffed rice	14.-
Roasted pineapple, vanilla ice cream, nougatine with dried fruit	14.-
Affogato al caffè	12.-
Gourmet coffee or tea	15.-
Sicilian cannolo, mango sweetness, tiramisu	
Ice creams and sorbets	
Chocolate, vanilla, stracciatella, pistachio, hazelnut, coffee, yoghurt, lemon, red fruits, mandarin, verbena	
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 : Squid : Patagonia - Prawns : Argentina - Skrei : Norway - Anchovies : Italy

Meat origin : Veal : Switzerland - Beef : Switzerland - Pork : Spain, Italy

Truffle species : « Uncinatum » and « Melanosporum »

All our breads 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.-
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 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		
The Summer Edition – white peach or coconut-blueberry		

Les eaux

Still water Henniez ●	33cl	3.90
Sparkling water Perrier	33cl	5.90
Still water Acqua Panna	75cl	6.90
Sparkling water San Pellegrino	75cl	6.90

Low-price drinks are marked with this symbol ●

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