

fresha

Dinner menu

Antipasti to share or not

Mesclun salad 🍴	9.-
Vitello tonnato 🍴🐟	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.-
Lightly cooked langoustines, hay-infused consommé, celeriac purée, puntarelle 🍴🌿🍷	28.- / 39.-
Sautéed calamari, white beans, spelt ditalini pasta, parsley 🍴🐟🌿♻️	21.-
Italian-style sharing 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

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.-
Squid ink ravioli stuffed with lobster, salicornia, lobster sauce, lime 🌿🍴♻️🍷	34.-
Spaghetti cacio e pepe 🌿🍴🍷	26.-
Seasonal black truffle supplement (price depends on the truffle)	
Risotto with lightly charred leeks, roasted scallops 🍴🍷	36.-

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

Wild pearl skrei, tender Piedmontese cardoons, mashed potatoes, beurre blanc lightly flavored with yellow wine 🐟🍴♻️	38.-
Scallops, cauliflower variations, parsley 🍴🍷	42.-

Carne

- Confit Iberian pork cheek, mashed potatoes with seasonal black truffle, sautéed spinach, full-bodied red wine sauce 🍷♻️ **36.-**
- Lamb cutlet, dauphinoise potatoes, red chicory, reduced sundried tomato jus sautéed Swiss chard ribs, tagliolini with butter 🍷🌿♻️ **44.-**
- Beef «Diamond» sirloin steak, rocket, cherry tomatoes, rustic fries, Fresha sauce 🍷🌿♻️ **32.-**

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 🍷 🌿 🍅

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

17.-

Orto e Formaggi 🍷 🌿

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

23.-

Il fuoco in bocca 🍷 🌿 0

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, Spianata piccante calabrese salami, fresh chili emulsion, wild Calabrian oregano

23.-

La cotto e funghi 🍷 🌿

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, cooked 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

25.-

La croque madame 🍷 0 🌿

Cream of seasonal black truffle tapenade, fresh "Fior di Latte" mozzarella, cooked ham, egg, and parmesan béchamel sauce

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.-

Il panino puccia 🍷 🌿

Pulled pork and crispy bacon from Switzerland, fried and caramelized onions, melted cheddar cheese, arugula, homemade barbecue sauce

29.-

La pistacchiosa 🍷 🌿 🍅

Cherry tomato and oregano focaccia base, Bologna I.G.P. mortadella, Pugliese Stracciatella di Burrata with pistachio, parmesan chips, 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.-
Mango tartare, verbena, yoghurt espuma 	14.-
Sicilian Dream 	15.-
Traditional Sicilian brioche filled with your choice of ice cream (vanilla, pistachio, or hazelnut), hot chocolate sauce, and hazelnut pieces	
Roasted pineapple, vanilla ice cream, nougatine with dried fruit 	14.-
Chocolate moelleux with vanilla ice cream 	15.-
(15 minutes of preparation)	
Affogato al caffè 	12.-
Gourmet coffee or tea 	15.-
Sicilian cannolo, mango sweetness, tiramisu	
Ice creams and sorbets 	1 scoop 4.50
Chocolate, vanilla, stracciatella, pistachio, hazelnut, coffee, yoghurt, lemon, red fruits, mandarin, verbena	
	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

 Mustard

 Mollusks

 Crustaceans

 Gluten

 Sesame

 Fish

 Celery

 Soybeans

 Peanuts

 Nuts

 Egg

 Sulfites

Fish origin : Langoustine : Northeast Atlantic - Calamaretti :

Patagonia - Prawns : Argentina - Lobster : Northwest Atlantic - Scallops : France - Skrei : Norway - Anchovies : Italy

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

Truffle species : « Uncinatum » and « Melanosporum »

All our breads 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.-
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
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		
Red Bull Edition - white peach or coconut-blueberry		

Waters

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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