

fresha

Lunch menu

Antipasti to share or not

Mixed green salad	9.-
Vitello tonnato	28.- / 38.-
Cream of lettuce and zucchini soup, ricotta, lemon zest	14.-
Tuna tartare, asparagus, tomato gazpacho & chimichurri sauce	26.- / 36.-
Creamy burrata from Puglia, grilled artichoke, arugula, Mediterranean dressing	22.- / 32.-
Raw ham supplement +4.-	
Beef fillet ceviche with lime	29.- / 42.-

Paste & risotti

Rigatoni alla norma	23.-
Authentic Carbonara – rigatoni, guanciale & pecorino	27.-
Asparagus risotto with calamaretti & sun-dried tomatoes	28.-
Ricotta & spinach ravioli, brown butter & parmesan	23.-
Lemon tagliolini with prawn tartare	32.-
Prawn & pistachio ravioli, tomato sauce, burrata & arugula	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)	

Fish & Meat

Tuna tataki with black rice & sesame sauce	36.-
Salmon poke bowl	27.-
Caesar salad with crispy chicken	27.-
“Diamant” beef sirloin steak with rustic fries	42.-
Herb-stuffed chicken ballotine with morel sauce	36.-
The Fresha Burger	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
- La Napoli** 🌿 🐟 **21.-**
Tomato sauce, anchovies, black olives, capers, fresh basil & wild Calabrian oregano
- Il fuoco in bocca** 🍷 🌿 **21.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, spicy Calabrian 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, cuit, sautéed mushrooms with herbs & wild Calabrian oregano
- La 5 Formaggi** 🍷 🌿 **25.-**
Fresh Fior di Latte mozzarella, Swiss Emmental A.O.P., San Giorgio D.O.P. gorgonzola, ricotta, Grana Padano parmesan & onion jam
- La Parmigiana** 🍷 🌿 🍷 **25.-**
Home-made San Marzano tomato sauce, Bufala Campana D.O.P. mozzarella, fried eggplant, Grana Padano parmesan shavings, basil reduction & wild Calabrian oregano
- La Mediterranea** 🌿 🍷 🐟 **26.-**
Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, Tuna in olive oil, caramelized onions, Taggiasca olives, fresh parsley-garlic dressing & fresh basil
- La Tacchino** 🌿 🍷 🍄 🔄 0 **26.-**
Fresh "Fior di Latte" mozzarella, arugula, sliced turkey, tonnata sauce, Grana Padano D.O.P. parmesan, rich meat jus & caper flowers
- La Zafferano** 🍷 🌿 🔄 **28.-**
Focaccia base with cherry tomatoes and oregano, marinated zucchini, saffron "Stracciatella di Burrata" from Puglia & crispy bacon
- La Burrata Classica** 🍷 🌿 **28.-**
Home-made San Marzano tomato sauce, arugula, 12-month aged San Daniele ham, burrata stracciatella, fresh basil & cherry tomatoes
- Il Panino Puccia** 🍷 🌿 **29.-**
Pulled pork and crispy Swiss bacon, fried and caramelized onions, melted cheddar, arugula, homemade barbecue sauce.
- La Burrata Tartufo** 🍷 🌿 **35.-**
Fresh Fior di Latte mozzarella, arugula, 12-month aged San Daniele ham, truffle burrata stracciatella & seasonal black truffle slices

Dolci

Selection of mature cheeses   		18.-
Mini Sicilian ricotta cannolo (per piece)    		3.-
Classic tiramisu   		12.-
Basil panna cotta with strawberry tartare   		12.-
Fresh peach marinated with mint & sorbet  		14.-
Affogato al caffè   		12.-
Gourmet coffee or tea    		15.-
Sicilian cannolo, marinated peach & white chocolate siphon, tiramisu		
Ice Creams & Sorbets   		
Chocolate, Vanilla, Stracciatella, Pistachio, Hazelnut, Coffee, Yogurt, Lemon, Red berries, Peach, Strawberry & basil	1 scoop	4.50
	2 scoops	8.50
	3 scoops	12.-
	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 4/6 people

47.-



Allergen chart

 Milk

 Crustaceans

 Fish

 Peanuts

 Egg

 Mustard

 Gluten

 Celery

 Nuts

Sulfites

 Mollusks

 Sesame

 Soybeans

Origin of meats : Veal : Switzerland – Pork : Italy, Switzerland – Beef : Switzerland – Chicken : Switzerland – Lamb : Switzerland – Turkey : Switzerland

Origin of fish : Tuna : Northwest Pacific – Squid : Spain – Prawns : Argentina – Sea bass : Greece – Salmon : Norway – Anchovies : France

Truffle species : Tuber Aestivum

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, Infusion		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 – apricot-strawberry 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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