

fresha

Diner menu

Antipasti to share or not

| | | |
|--|---------------------------------|-------------|
| Mesclun salad 🍷 | | 9.- |
| Vitello tonnato 🍷🐟🌿 | | 28.- / 38.- |
| Cream of lettuce and zucchini soup, ricotta, lemon zest 🍷🌿 | | 14.- |
| Tuna tartare, asparagus, tomato gazpacho, and chimichurri sauce 🐟🌿 | | 26.- / 36.- |
| Beef fillet ceviche, spring freshness, lime 🍷🌿 | | 29.- / 49.- |
| Italian sharing platter 🍷🐟🌿🌿 | | 44.- |
| Selection of cured meats, burrata, | - the small size for 2/3 people | |
| Mixed fried seafood, anchovies, | - the big size for 4/6 people | |
| stuffed peppers | | 69.- |

Paste & risotti

| | | |
|---|--|------|
| Spaghetti cacio e pepe 🍷🌿 | | 26.- |
| Seasonal black truffle supplement (price depending on the truffle) | | |
| Authentic Carbonara – rigatoni, guanciale & pecorino 🍷🌿 | | 27.- |
| Asparagus risotto with calamaretti & sun-dried tomatoes 🍷🍷 | | 28.- |
| Lemon tagliolini with prawn tartare 🍷🐟🌿 | | 32.- |
| Ravioli stuffed with prawns and pistachio, tomato coulis, burrata, arugula 🌿🍷🍷🐟🌿 | | 32.- |
| Homemade potato gnocchi with morel mushrooms, warm veal tartare, Grana Padano 🌿🍷🌿 | | 36.- |

To share (minimum two people)

| | | |
|--|--|-------------------|
| Famous truffle pasta 🍷🌿 | | 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

| | | |
|---|--|------|
| Grilled sea bass steak, mashed potatoes, peas, mint, citrus beurre blanc sauce 🐟🍷🌿 | | 45.- |
| Tuna tataki, green bean salad, snow peas and spring onion, black rice, sesame sauce 🐟🍷🌿 | | 39.- |
| “Diamant” beef sirloin steak on a bed of arugula, cherry tomatoes, rustic fries, Fresha sauce 🍷🌿🍷 | | 42.- |
| Lamb prepared three ways, sautéed lettuce, mashed potatoes, rich apricot juice 🍷🌿🌿🍷 | | 44.- |
| Chicken ballotine stuffed with fine herbs, asparagus, potato rösti and morel sauce 🍷🌿🌿🍷 | | 36.- |

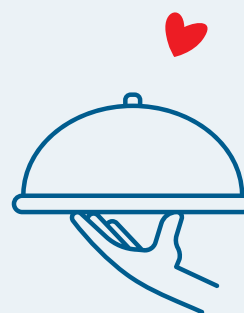
Butcher's cut of the day

Price depends on the arrival



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 & 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** 🌿 🍷 🍷 🍷 🍷 **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.- |
| Chocolate moelleux with vanilla ice cream  (15 minutes of preparation) | | 15.- |
| Sicilian Dream Traditional  | | 15.- |
| Sicilian brioche filled with your choice of ice cream (vanilla, pistachio or hazelnut), warm chocolate sauce & crushed hazelnuts | | |
| 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 |  Mustard |  Mollusks |
|  Crustaceans |  Gluten |  Sesame |
|  Fish |  Celery |  Soybeans |
|  Peanuts |  Nuts | |
|  Egg | Sulfites | |

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

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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.- |

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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