

fresha

Diner menu

Antipasti to share or not

Mesclun salad 🥗		9.-
Vitello tonnato 🍷🐟🌿🔄		28.- / 38.-
Yellow tomato and melon gazpacho with smoked burrata 🥗🌿		15.-
The chef's tuna tartare, marinated in citrus, pomegranate, avocado and cucumber juice with verbena 🐟🌿		26.- / 36.-
Beef fillet ceviche, spring freshness, lime 🥗🌿		29.- / 42.-
Italian sharing platter 🍷🐟🌿🔄		
Selection of cured meats, burrata,	- the small size for 2/3 people	44.-
Mixed fried seafood, anchovies, stuffed peppers	- the big size for 4/6 people	69.-

Paste & risotti

Spaghetti cacio e pepe 🥗🌿	26.-
Seasonal black truffle supplement (price depending on the truffle)	
Authentic Carbonara - rigatoni, guanciale & pecorino 🥗🌿	27.-
Risotto "aglio, olio, peperoncino and prezzemolo, vongole veraci" 🍷🔄🥗	34.-
Tagliolini with lemon, spring onions, prawn tartare and crispy bread from Puglia 🥗🌿🍷	32.-
Ravioli stuffed with prawns and pistachio, tomato coulis, burrata, arugula 🌿🥗🍷🐞	32.-
Paccheri alla Genovese - a traditional Neapolitan sauce with slow-cooked, shredded chicken thigh, onions, chicken stock and parsley 🌿🥗🍷🔄	29.-

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

Seared sea bass, Mediterranean vegetables, potato and onion tart, Provençal sauce 🐟🌿	45.-
Tuna tataki, green bean salad, snow peas and spring onion, black rice, sesame sauce 🐟🥗🌿	36.-
"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.-
Pink duck breast, perlina eggplant, pan-fried potato gnocchetti, cherry reduction 🌿🥗🍷	36.-

Butcher's cut of the day

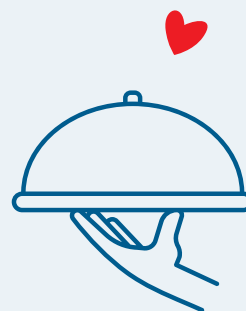
Price depends on the arrival



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 🍷 🌿

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

17.-

La Napoli 🌿 🐟

Tomato sauce, anchovies, black olives, capers, fresh basil & wild Calabrian oregano

21.-

Il fuoco in bocca 🍷 🌿

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, spicy Calabrian salami, fresh chili emulsion & wild Calabrian oregano

21.-

La Cotto e Funghi 🍷 🌿

Home-made San Marzano tomato sauce, fresh Fior di Latte mozzarella, cooked ham, cuit, sautéed mushrooms with herbs & wild Calabrian oregano

24.-

La 5 Formaggi 🍷 🌿

Fresh Fior di Latte mozzarella, Swiss Emmental A.O.P., San Giorgio D.O.P. gorgonzola, ricotta, Grana Padano parmesan & onion jam

25.-

La Parmigiana 🍷 🌿 🍷

Home-made San Marzano tomato sauce, Bufala Campana D.O.P. mozzarella, fried eggplant, Grana Padano parmesan shavings, basil reduction & wild Calabrian oregano

25.-

La Mediterranea 🌿 🍷 🐟

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

26.-

La Pistacchiosa 🌿 🍷 🍷

Fresh "Fior di Latte" mozzarella, Bologna Mortadella "I.G.P.", Apulian pistachio « Stracciatella di Burrata », Parmesan crisps, pistachio

29.-

La Salmone 🐟 🍷 🌿 🍷

Focaccia base, salmon, burrata, chives, crunchy pine nuts, cherry tomatoes, lemon zest, rocket salad and Parmesan crisp

28.-

La Burrata Classica 🍷 🌿

Home-made San Marzano tomato sauce, arugula, 12-month aged San Daniele ham, burrata stracciatella, fresh basil & cherry tomatoes

28.-

Il Panino Puccia 🍷 🌿

Pulled pork and crispy Swiss bacon, fried and caramelized onions, melted cheddar, arugula, homemade barbecue sauce.

29.-

La Burrata Tartufo 🍷 🌿

Fresh Fior di Latte mozzarella, arugula, 12-month aged San Daniele ham, truffle burrata stracciatella & seasonal black truffle slices.

35.-

Dolci

Selection of mature cheeses	  	18.-
Mini Sicilian ricotta cannolo (per piece)	   	3.-
Classic tiramisu	  	12.-
Basil panna cotta with strawberry tartare	  	12.-
Pineapple carpaccio marinated in lemon and mint, pineapple sorbet		13.-
Chocolate moelleux with vanilla ice cream	  	15.-
(15 minutes of preparation)		
Sicilian Dream	   	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, basil panna cotta with strawberry tartare, tiramisu		
Ice Creams & Sorbets	  	
Chocolate, Vanilla, Stracciatella, Pistachio, Hazelnut, Coffee, Yogurt, Lemon, Red berries, Pineapple, 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 - Duck: Switzerland or France

Origin of fish: Tuna: West Indian Ocean - Squid: Spain - Prawns: Argentina - Sea bass: Greece - Salmon: Norway - Anchovies: France - Vongole: Italy

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 Tonic, 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		

Water

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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