

*fresha*

**Lunch menu**

# À la carte

## Antipasti to share or not

|                                                                               |             |
|-------------------------------------------------------------------------------|-------------|
| Mixed green salad 🥗                                                           | 9.-         |
| Cream of Squash Soup 🍲🌿                                                       | 16.-        |
| Ravioli del plin, cream of squash soup with Parmesan and roasted squash seeds |             |
| Grandma's Meatballs 🍲🌿                                                        | 21.-        |
| Sautéed oyster mushrooms, tomato sauce, oregano, Parmesan                     |             |
| Tuna Sashimi 🍣🐟👉🍷                                                             | 26.- / 36.- |
| Jerusalem artichoke, puntarelle, miso-mandarin sauce, roasted hazelnuts       |             |
| Vitello tonnato 🍷🐟🌿🔄                                                          | 28.- / 38.- |

## Paste & risotti

|                                                                     |      |
|---------------------------------------------------------------------|------|
| Squash Ravioli 🍲🌿                                                   | 25.- |
| Authentic Carbonara 🍲🌿                                              | 27.- |
| Rigatoni, guanciale & pecorino                                      |      |
| Risotto with Porcini Mushrooms 🍲🔄                                   | 29.- |
| Ravioli stuffed with veal ossobuco 🍲🍷🌿🔄🍷                            | 32.- |
| Sweet-and-sour red onion petals, Parmesan velouté, Barolo reduction |      |
| Tagliolini with lemon 🍲🐞🍷🌿                                          | 32.- |
| Spring onions, prawn tartare and crispy bread from Puglia           |      |

## À partager

|                                                                     |                   |
|---------------------------------------------------------------------|-------------------|
| La famosa pasta al tartufo 🍲🍷🌿                                      | per person / 39.- |
| Paccheri pasta with Parmesan cream sauce and seasonal black truffle |                   |
| Paccheri aux bolets 🍲🍷🌿                                             | per person / 34.- |
| Seasonal black truffle supplement (price depends on the truffle)    |                   |

## Secondi

### Teriyaki Beef Poke Bowl 🥗🥩🥑🌱

Wakame seaweed, red and white cabbage, sushi rice, cucumber, avocado, bean sprouts, peanuts, edamame

27.-

### Poke Bowl - Vegetarian Option

Italian-style seasoned tofu

25.-

### Porchetta Roasted on the Plancha 🍖🔄🥑

Stuffed with filet mignon, mashed potatoes, escarole salad, a robust rosemary gravy, and Granny Smith apples

40.-

### Roasted Octopus 🐙

Chickpeas, chicory, chorizo, lemon

42.-

### « Diamant » Beef Ribeye 🍖🌿🥑🥗🔄

Arugula, Parmesan shavings, Datterino tomatoes, country-style fries

42.-

### The Fresha Burger 🍔🥑🌿

Corn and sun-dried tomato bun, pulled pork, crisp coleslaw, citrus mayonnaise, country-style fries

34.-

## 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 rigatoni 🍝🥑🌿

8.-

### Risotto 🍚

8.-

## Pasta del Bambino



Tagliolini or rigatoni : 🍝🥑🌿

12.-

Butter and Parmesan, pesto, or tomato sauce

Set meal: one pasta dish + 1 scoop of ice cream of your choice

15.-

# Pizze

## La Bella Margherita 🍷 🌿

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

18.-

## Il Fuoco in Bocca 🍷 🌿

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

23.-

## Maestrale 🍷 🌿 🐟

Tomato purée, buffalo mozzarella, anchovies, garlic oil, Taggiasca olives, cucumber purée, oregano

24.-

## La Zuccona 🍷 🌿

Cream of squash soup, fresh "Fior di Latte" mozzarella, Gorgonzola, friggirelli peppers, sweet-and-sour red onion petals

24.-

## 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

25.-

## 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.-

## Amatri-Rock 🍷 🌿

Tomato sauce, fresh "Fior di Latte" mozzarella, caramelized onions, guanciale, basil, pecorino, pepper

27.-

## La Burrata Classica 🍷 🌿

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

28.-

## Il Rustiko Calzone 🍷 🌿

Fresh "Fior di Latte" mozzarella, onion cream, sausage, porcini mushrooms, smoked provola, shavings of "D.O.P." Grana Padano Parmigiano

28.-

## La Pistacchiosa 🍷 🌿 🍷

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

30.-

## La Burrata Tartufo 🍷 🌿

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

35.-

## Dolci

|                                                                                                                            |                                                                                                                                                                                                                                                                                                                                         |                |
|----------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Platter of aged cheeses                                                                                                    |                                                                                      | 18.-           |
| Mini Sicilian ricotta cannolo (per piece)                                                                                  |     | 3.-            |
| Classic tiramisu                                                                                                           |                                                                                      | 12.-           |
| Affogato al caffè                                                                                                          |                                                                                      | 12.-           |
| A New Take on the Apple Tartlet                                                                                            |     | 13.-           |
| An autumnal take on the apple, with vanilla crumble                                                                        |                                                                                                                                                                                                                                                                                                                                         |                |
| Castagnaccio                                                                                                               |     | 13.-           |
| Cake with chestnuts, pine nuts, and rosemary                                                                               |                                                                                                                                                                                                                                                                                                                                         |                |
| Gourmet coffee or tea                                                                                                      |     | 15.-           |
| Sicilian cannoli, caramelized apples, tiramisu                                                                             |                                                                                                                                                                                                                                                                                                                                         |                |
| Ice Cream and Sorbets                                                                                                      |                                                                                      | 1 scoop 4.50   |
| Chocolate, vanilla, stracciatella, pistachio, hazelnut, coffee, pine nuts with honey, lemon, red berries, green apple, fig |                                                                                                                                                                                                                                                                                                                                         | 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

**Meat origins :** Beef : Switzerland – Pork : Italy, Switzerland – Veal : Switzerland

**Fish origins :** Tuna : Northwest Pacific – Shrimp : Argentina – Octopus : Spain –

Sea bass: France – Anchovies : Italy

**Truffle species :** Uncinatum

**All of our breads and baked goods 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, vanilla syrup                               | 25cl | 7.-  |
| Homemade iced tea verbena, lemon juice, elderflower syrup, fresh mint          | 25cl | 7.-  |
| Homemade lemonade lemon lime, lime juice, sugar syrup, still water ●           | 25cl | 5.-  |
| Homemade bissap hibiscus flower infusion, lemon 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 ●                                                                        | 25cl | 3.50 |
| Bitter Lemon Organics                                                          | 25cl | 7.-  |
| Viva maté Organics                                                             | 25cl | 7.-  |
| <b>The Red Bull Selection</b>                                                  | 25cl | 7.-  |
| Red Bull Energy Drink                                                          |      |      |
| Red Bull Zero                                                                  |      |      |
| Red Bull Edition - apricot-strawberry or coconut-blueberry                     |      |      |

## Water

|                                |      |      |
|--------------------------------|------|------|
| Still water Henniez ●          | 33cl | 4.90 |
| 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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