



CRUDOS & STARTERS

Creamy, white asparagus cream soup with watercress oil 15.80

Colorful salad bowl "Chez Fritz" 15.00

Mixed leaf salad 13.00

Avocado & Crevettes MSC, Tivoli sauce, 21.80

Marinated pacific tuna fillet, lightly fried with oranges, fennel and blood orange salad 25.80

Carpaccio di Cipriani of Irish beef fillet, Parmigiano,
rocket, olio vergine 28.80 / 52.00

Tartar de boeuf Suisse chez Fritz, brioche toast 23.00 / 43.00

LES POISSONS

Fillet of sea bass from the mediterranean sea, artichoke ragout, concassées tomatoes 56.00

Grilled Boston lobster, asparagus from here & elsewhere, creamy morel sauce 64.00

LES VIANDES

Tournedos de bœuf from Ireland, sauce Café de Paris,
pommes allumettes 59.80 / 74.00

+ légumes du moment or steamed spinach leaves 8.00

Roasted irish lamb loin fillet with garden herbs, ratatouille niçoise,
roasted whole meal polenta according to a Ticino recipe 54.00

Suprême de poulet Suisse from Alpstein, celeriac puree,
colourful spring vegetables, chanterelles 44.00

VEGAN

Homemade coconut curry with yellow mustard falafel, pak choi vegetable,
and Chinese fried rice 38.00

LES DESSERTS

Semifreddo di fragole with pistachios from Bronte (Catania) 16.00

Marinated wild berries with sour cream glacé and butter biscuit crumble 15.00

Lindt & Sprüngli chocolate mousse 13.00

Affogato 12.00

Affogato with Amaretto 16.00

Sorbet Colonel with vodka 16.80

Glacés & sorbets :

Chocolat. Citron. Caramel au fleur de Sel. Sour cream. Café. Vanilla Bourbon 5.00

Assiette de Fromages 18.00