

LES ENTRÉES

SALAD BOWL CHEZ FRITZ 15.00

MIXED LEAF SALAD 10.80

TATAR DE BOEUF CHEZ FRITZ, TOAST, BUTTER 19.80

ARTICHOKE CREAM SOUP WITH SCALLOP 16.90

MOULES MARINIÈRE À LA TOMATE FROM HOLLAND. FRESH HERBS, TOMATOES, GARLIC BREAD 20.00

HOUSE PICKLED SWISS SALMON FROM LOSTALLO WITH MINT LIME AND RUM, WASABI,
MARINATED RADISH, PASSION FRUIT 22

LAMB'S LETTUCE SALAD, COUNTRY EGG FROM THE ALBIS, FRIED BACON,
SAUTÉED MUSHROOMS 15.80

LES POISSONS

POACHED MONKFISH FILLET (IS). WHITE WINE SAUCE. SPANISH RISOTTO WITH CHORIZO,
OVEN BAKED SPRING CABBAGE 54

SAUTÉED SWISS LOSTALLO SALMON FILET. CELERY VANILLA PURÉE, SAUTÉED BRUSSEL SPROUTS
LEAVES 49

MOULES MARINIÈRE À LA TOMATE FROM HOLLAND. FRESH HERBS, TOMATOES, GARLIC BREAD,
POMMES ALLUMETTES 38.00

LES VIANDES

*TOURNEDOS DE BOEUF CHEZ FRITZ (IRELAND) SAUCE CAFÉ DE PARIS, POMMES ALLUMETTES
160 GR. 58.00, 250 GR.72.00

+ COLORFUL VEGETABLE PLATE 8.00

TATAR DE BOEUF SWISS CHEZ FRITZ, TOAST & BEURRE, 39.80

ROASTED FRENCH DUCK BREAST, GINGERBREAD JUS, QUARK SPAETZLI,
GARDEN WINTER VEGETABLES 42

SWISS VEAL FILLET MEDALLIONS. CALVADOS SAUCE, TAGLIOLINI,
BROCCOLI WITH CRISPY ALMONDS 58.00

VEGAN

BABY PUMPKIN, PUMPKIN- POTATO PUREE, ROASTED HOKKAIDO, SOY MINT YOGURT 32.00

VEGETARIAN

HOMEMADE PUMPKIN GNOCCHI, PARMESAN SAUCE, CHESTNUT CRUMBLE 32.00

HANDMADE TRUFFLE RAVIOLI, PARMESAN, BEURRE NOISETTE, WHITE WINE FOAM, 23.00 /42.00

DESSERTS

TANGERINE CREAM WITH WHIPPED CHAMPAGNE AND WHITE CHOCOLATE 14.50

HOMEMADE APPLE BEIGNETS WITH CINNAMON SUGAR AND VANILLA ICE CREAM 15.00

MOUSSÈ AU CHOCOLAT LINDT & SPRÜNGLI WITH CREAM 9.00 /15.00

SORBET COLONEL WITH ABSOLUT VODKA 16.80

ASSIETTE DE FROMAGES : BRILLAT SAVARIN, REBLOCHON & VIEUX GRUYÈRE 18.00

GELATI : VANILLA, CAFÉ, SOUR CREAM, CARAMEL AU FLEUR DE SEL, HAZELNUT 5.00

SORBETS. CHOCOLATE, CITRON 5.00