

CHEZ FRITZ COCKTAILS - APÉRITIFS

Bloomy Gin Sour	16.50
Gin, Litchi-Sirup, Himbeer-Sirup, Zitronensaft	
Kir Royal	16.50
Chambord, Champagner Emile Leclère Brut	
Campari Milano	14.50
Campari, Cranberry, Prosecco, Minze	
Negroni « Sbagliato »	16.00
Campari, Vermouth, Prosecco/Gin	
Hugo	14.50
Holunderblüten-Sirup, Limette, Prosecco, Minze	
Aperol Spritz	14.50
Aperol, Prosecco	
Chez Fritz Martini Spritz	14.50
Martini Fiero, Prosecco, Orange	

CLASSIC COCKTAILS

Sours - & Fizzes	16.00
Caipirinha Cachaça, Limette	
Mojito	16.00
Rum, Limette, Minze	
London Mule	14.50
Gin, Limette, Ginger Beer	
Old Fashioned	16.00
Bourbon/ Rum, Angostura, Orange	
Between the sheets	16.00
Cognac, Rum, Cointreau, Zitrone	
Martini Classico	13.00
Martini Bianco, Tonic, Limette	
Tom Collins	15.00
Bombay Gin, Zitronensaft, Zuckersirup, Soda, Zitrone	

DESSERT COCKTAILS

Espresso Martini	16.00
Vodka, Kahlúa, Espresso	
Black Mamba	16.00
Vodka, Kahlúa	

MOCKTAILS

Virgin Mojito	12.50
Limette, Minze, Tonic Water	
Ipanema	12.50
Limette, Ginger Ale	
Vibrante Spritz	11.00
Martini Vibrante, Soda, Orange	
No Mericano	11.00
Martini Vibrante, Sanbitter	

CHAMPAGNER & PROSECCO

Champagner/Prosecco

	1dl
Champagner Émile Leclère brut	15.50
Champagner Deutz Rosé brut	19.50
Prosecco Alexander, Bottega	9.50
Villa Conchi, Cava, Alkoholfrei	7.50

WINE BY THE GLAS

Weiss

	1dl
Epesses La République, Waadt	9.50
Pinot Grigio, Grivo	9.00
Sauvignon Blanc, José Pariente	9.50
Räuschling Seehalde, Meilen ZH	9.90
Gespritzter Weisswein süss oder sauer	8.50

Rot

LAS DOS CES, Cuvée d'Espagno	7.00
Château Soleil AOC, Bordeaux	11.50
Cabernet DOC Garda, la Prendina	12.80

APÉRITIFS & BITTERS

Campari Bitter	23%	4cl	9.00
Martini Bianco / Rosso	15%	4cl	9.00
Averna	29%	4cl	9.00
Cynar	17%	4cl	9.00
Ramazotti	30%	4cl	9.00
Pastis	45%	4cl	9.00
Fernet Branca	40%	4cl	9.00
Jägermeister	35%	4cl	9.00

SPIRITUOSEN

Gin

Bombay Sapphire	40%	4cl	12.00
Monkey 47	47%	4cl	16.00
Hendricks	41%	4cl	15.00
Malfy Originale	41%	4cl	14.00
Malfy Rosa	41%	4cl	14.00

Vodka

Grey Goose	40%	4cl	16.00
42 Below	40%	4cl	12.00
Absolut Vodka	40%	4cl	12.00

SPIRITUOSEN

Sherry & Portweine

Sherry Tio Pepe	15%	5cl	9.00
Porto Nieport 10 Years Old Tawny	20%	5cl	12.50

Liqueurs

Baileys Irish Cream	17%	4cl	10.50
Amaretto Lazzaroni	28%	4cl	10.50
Sambuca	40%	2cl	11.00
Grand Marnier	40%	2cl	9.00

Rum

Bacardi Carta Blanca	37.5%	4cl	12.00
Bacardi 4 Años Negra	37.5%	4cl	13.00
Zacapa, Solera Gran Reserva 23years	40%	4cl	16.00
Plantation XO, Barbados	40%	4cl	18.00

Tequila

El Espolon Blanco	40%	4cl	11.00
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Cognac / Brandy

Remy Martin	40%	2cl	14.00
Davidoff VSOP	40%	2cl	16.00
Hennessy XO	40%	2cl	18.00
Carlos 1	38%	2cl	13.00
Carlos 1 Imperial XO	40%	2cl	18.00

SPIRITUOSEN

Obstbrände

Vieille Prune	40%	2cl	12.00
Calvados	40%	2cl	10.00
Rote Williamsbirne Humbel	43%	2cl	12.00
Kirsch Humbel	43%	2cl	12.00
Quitten Humbel	43%	2cl	12.00

Grappa

Brunello L'Anima di Vergani	40%	2cl	9.00
Amarone L'Anima di Vergani	40%	2cl	12.00
Berta Brica de Gaian	45%	2cl	20.00

Whisky

Four Roses Bourbon	40%	4cl	11.00
Johnnie Walker Black	40%	4cl	15.00
Macallan 12 years	40%	4cl	17.00
Oban 14 years	43%	4cl	17.00
Dalwhinnie 15 years	43%	4cl	17.00
Lagavulin 16 years	43%	4cl	17.00
Glenlivet 15 years	40%	4cl	17.00

BIERE

Feldschlösschen Hopfenperle	5%	33cl	6.50
Feldschlösschen Bügel	4.8%	50cl	9.00
Feldschlösschen Alkoholfrei	0.1%	33cl	6.50
Schneider Weisse Weizenbier	4.8%	33cl	8.00
Bier / Panache offen	5%	30cl	5.10
Bier / Panache offen	5%	20cl	4.50

SOFTDRINKS & SÄFTE

Orange, Cranberry, Passionsfrucht, Ananas, Tomate	20cl	5.50
Tafelwasser		
Chez Fritz Wasser mit Kohlensäure	50cl	6.00
Piz Sardona mit Kohlensäure	40cl	6.50
Piz Sardona ohne Kohlensäure	40cl	6.50
Softdrinks		
Coca Cola (Zero), Sprite, Schorle, Ice Tea Lemon	33cl	5.00
Mountain Spring Tonic, Bitter Lemon, Ginger Ale, Ginger Beer	20cl	5.00
Sanbitter	10cl	5.00
Pink Grapefruit Tonic	20cl	5.00

KAFFEE & TEE

Kaffee Crème		5.00
Espresso		5.00
Espresso Doppio		6.50
Cappuccino		6.00
Sirocco Tee		
Minze, Verbena, Darjeeling, Grüntee mit Jasmin, Rooibos Tangerine		5.00

FINE FOOD AT THE BAR

14:00 Uhr bis 17:00 Uhr (& Samstag 15.00-17.00 Uhr)

Bunte Salad Bowl Chez Fritz	15.00
Tatar de bœuf (CH) à la chez Fritz mit Toast & Butter	23.00 / 43.00
+ Portion Pommes (beim grossen Tatar inklusive)	8.00
Egli-Knusperli (PL) mit Tatarsauce und Blattsalat an Hausdressing	42.00
Rindsfilet (IR) Café de Paris, Pommes allumettes 160gr./250gr.	58.00 / 72.00
Hummus & Baba Ganoush	15.50

DESSERTS

Mousse au chocolat Lindt & Sprüngli mit Rahm	13.00
Zartes Mascarpone-Kürbis Tiramisu	15.00
Hausgemachter Apfelstrudel mit Vanille Sauce	15.80
Sorbet Colonel	16.80
Affogato	11.00
Assiette de fromages : Brillat Savarin, Reblochon, Vieux Gruyère	18.00
Glacés/Sorbets de la Brasserie Lipp	
Vanille, Mocca, Sauerrahm, Caramel mit Fleur de Sel, Zitrone, Schokolade	5.00

FINE FOOD AT THE BAR

2pm – 5pm (& Saturday 3pm-5pm)

Salad Bowl chez Fritz	15.00
Tatar de bœuf (CH) à la chez Fritz with toast & butter	23.00 / 43.00
+ matchstick potatoes (included with the big tatar)	8.00
Breaded perch fillets (PL) with sauce tatar and leaf salad	42.00
Fillet of beef (IR) with sauce café de paris au gratin, matchstick potatoes 160gr./250gr.	58.00 / 72.00
Hummus & Baba Ganoush	15.50

DESSERTS

Mousse au chocolat Lindt & Sprüngli with whipped cream	13.00
Mascarpone Pumpkin Tiramisu	15.00
Homemade Apple Strudel with Vanilla sauce	15.80
Affogato	11.00
Sorbet Colonel	16.80
Assiette de fromages : Brillat Savarin, Reblochon, Vieux Gruyère	18.00
Ice cream/Sherbets de la Brasserie Lipp	
Vanilla, Coffee, Sour cream, Salted caramel, Chocolate, lemon	5.00