



CRUDOS & STARTERS

Colorful Salad Bowl chez Fritz 15.00
Mixed leaf salads 10.80
Tatar de Bœuf Suisse 23.00 / 43.00
Avocado Crevettes MSC, Sauce Tivoli 21.80
Vitello tonnato (Suisse) 26.00
Gazpacho Andaluz with lemon- mint sherbet 15.80
Pomodoro, burrata, basilico 22.80
Briefly fried Ahi Tuna Sashimi (Pacific) with sesame seeds,
Vinaigrette japonaise 24.00

LES VIANDES

Tournedos de boeuf (Ireland) chez Fritz Café de Paris,
French fries allumettes 59.80 / 74.00
+ vegetables of the moment 8.00
Red Thai chicken curry with vegetables and jasmine rice 44.80

LES POISSONS

Dover sole from the mediterranean meunière fried with lemon fillets and capers, légumes du moment, parsley potatoes 74.00
Filet de loup de mer grillé, sauce au Riesling, summer vegetables, parsley potatoes 44.80

VEGAN

Colorful Thai vegetable curry with jasmine rice 38.00

LES DESSERTS

Coupe Melba: Poached peach from the market, raspberry coulis, vanilla ice cream and whipped cream, 16.00 Mousse au chocolat Lindt & Sprüngli 13.00
Fromages d'ici et d'ailleurs 21.00
Sorbet Colonel 16.80
Affogato with Amaretto di Saronno 12.00/16.00
Figs from the market marinated in port wine, vanilla ice cream and nut crumble 24.00
Tarte au citron 12.00