

### LES ENTRÉES

Creamy red curry soup, cauliflower puree, giant prawn 16  
Mixed salad bowl chez Fritz 15  
Mixed leaf salad 10.80  
Mussels with Riesling cream sauce, garlic, juliennes vegetables, garden herbs, toasted garlic bread 20  
Tatar de boeuf chez Fritz, toast & beurre 19.80  
Chicory salad with grape vinaigrette, figs, pickled red onions, lukewarm goat's cheese with honey, goat's cream cheese with honey, walnuts 16

### LES POISSONS

Poached Swiss pike-perch fillet, rosehip jus, beetroot risotto  
glazed romanesco 59  
Tuna Tataki Yellowfin MSC, sushi rice, sesame vinaigrette, pickled vegetables,  
wasabi cream, 49  
Mussels with Riesling cream sauce, garlic, juliennes vegetables, garden herbs,  
toasted garlic bread, pommes allumettes 38  
Tatar de boeuf chez Fritz, toast & beurre 19.80

### LES VIANDES

Tournedos de boeuf chez Fritz, Café de Paris sauce, pommes allumettes  
160 gr. 58.00, 250 gr, 72.00  
+ colourful garden vegetables 8  
Tatar de boeuf chez Fritz, toast & beurre 39.80  
Oven braised deer cheeks, chasseur garnish, quark spaetzli, colourful garden vegetables 48  
Guinea fowl suprême, potato mousseline, sautéed wild broccoli 42

### VEGAN

Creamy risotto bianco with garden herbs, sautéed wild mushrooms, roasted hazelnuts 32

### VEGETARIAN

Homemade pumpkin gnocchi, parmesan sauce, chestnut crumble, 32

### DESSERTS

Marroni parfait, cherry compote 14.50  
Cantuccini with hazelnut ice cream 14  
Mousse au chocolat Lindt & Sprüngli with cream, 13  
Sorbet Colonel with Absolut Vodka, 16.80  
Assiette de fromages : Brillat Savarin, Reblochon & Vieux Gruyère, 18  
Gelati : Vanilla, Café, Hazelnut, Caramel (with fleur de sel), 5  
Sorbets: Chocolate, Citron, 5