



LES PETITES BOUCHÉES À L'APERITIF

Homemade prussiens salés with sage and tomatoes	CHF 4.00
Olive crostini with tatar de boeuf à là chez Fritz	CHF 5.00
Olive crostini with cream cheese	CHF 4.00
Olive crostini with tatar de tomate concassées	CHF 4.00
Olive crostini with tatar de saumon frais	CHF 5.00
Homemade cheese quiche	CHF 5.00
Ham croissants	CHF 5.00
Shrimp with sauce cocktail and avocado	CHF 6.00
Fried pike perch with sauce remoulade	CHF 4.00
Butterfly shrimp whit Chimichurri	CHF 8.00
Satay skewers with chicken	CHF 7.50
Dates whit bacon-wrapped	CHF 4.50
Seasonal soup	CHF 5.00
Assiette assorti with serrano ham and three kinds of cheese	CHF 25.80



FLYING DINNER AT THE LAKE

Cold dishes:

Seasonal soup

Slightly spicy chick pea salad with apple and mango

Smoked salmon wrap with baby lettuce and avocado

Vitello Tonnato (CH) with smoked paprika and caper apples

Hot dishes:

Saffron risotto with parmigiano reggiano

Beef fillet slices (IR) with truffle jus and rosemary potatoes

Sautéed salmon fillet grenobloise from Lostallo with fresh leaf spinach

Indian Bean-lentil-dal with coriander and cashew

Desserts:

Fresh seasonal fruits mit butter cookie crumble and sour cream ice

Mousse au Chocolat Lindt & Sprüngli with whipped cream

Crème Brulée with tonka beans

Preis per person: CHF 118.00

STARTERS

Soups:

Seasonal soup	CHF 14.80
Pumpkin cream soup with fried scallop	CHF 16.80

Cold startes

Greend leaf salad with housedressing	CHF 10.80
Chez Fritz Bowl with egg, parmigiano, grapefruit filets and caramelized pecans	CHF 15.00
Avocado Crevetten MSC Greendland with Sauce Tivoli	CHF 18.00
Tatar de Bœuf with toast and butter	CHF 19.80

Hot starters

Vegetarian homemade porcino-ravioli al burro Salvia and leaf spinach	CHF 21.00
Homemade truffle-ravioli	CHF 21.00

MAIN COURSES

Les Viandes

Tournedos de Bœuf 160g with Café de Paris and Pommes Allumettes and vegetables	CHF 59.00
Veal medaillon from «Muotathal» with portwine jus, spätzli and caponata	CHF 55.80
Breast of corn poulard filled with cream cheese and spinach with portwine jus	
Rosemary potatoes and leek vegetables	CHF 45.00
Veal meat loaf with rosemary jus, mashed potatoes and root vegetables	CHF 42.00

Les Poissons

Bio Salmon fillet from «Lostallo» with acquarello-risotto and vegetables	CHF 49.00
Pike perch fillet from «Lago maggiore» with pernod sauce, red chicory and potatoes from the oven	CHF 59.80
Shrimp tails from the oven with Thai green papaya salad, mango, beef peas and tomatoes	CHF 52.00

Vegetarian / Vegan

Homemade truffle-ravioli	CHF 41.00
Vegetarian homemade porcino-ravioli al burro Salvia and leaf spinach	CHF 41.00
Indian bean and lentil dal with coriander, lime basmati rice and marinated cashew	CHF 35.00

ADDITIONAL SERVICE

We would also be happy to serve you a follow-up service of:

Meat CHF 6.00 p. P. / Starch supplements CHF 2.50 p. P. / Vegetables CHF 2.50 p. P.

DESSERTS

Mousse au Chocolat Lindt & Sprüngli with whipped cream	CHF 13.00
Homemade cheesecake with amaretto and plum salad	CHF 15.00
Panna Cotta with coconut milk and passionfruit	CHF 15.00
Fresh seasonal fruit salad with butter cookie crumble and sour cream ice	CHF 15.00