

## STARTERS

### Soups:

Seasonal soup	CHF 15.00
Pumpkin cream soup with fried scallop	CHF 17.00

### Cold startes

Greend leaf salad with housedressing	CHF 10.80
Chez Fritz Bowl with egg, parmigiano, grapefruit filets and caramelized pecans	CHF 15.00
Loup de Mer tatare with coriander and mango cream	CHF 23.00
Tatar de Bœuf with toast and butter	CHF 19.80

### Hot starters

Vegetarian homemade porcino-ravioli al burro Salvia and leaf spinach	CHF 23.00
Homemade truffle-ravioli	CHF 23.00

## MAIN COURSES

### Les Viandes

Tournedos de Bœuf 160g with Café de Paris and Pommes Allumettes and vegetables	CHF 62.00
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 42.80

### Les Poissons

Bio Salmon fillet from «Lostallo» with acquarello-risotto and vegetables	CHF 49.00
Pike perch fillet from «Lago maggiore» with pernod sauce, potatoes from the oven, and vegetables	CHF 59.80

### Vegetarian / Vegan

Homemade truffle-ravioli al burro	CHF 42.00
Vegetarian homemade porcino-ravioli al burro Salvia and leaf spinach	CHF 42.00
Indian bean and lentil dal with coriander, lime basmati rice and marinated cashew	CHF 36.80

## 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

**The selection of your menu is always kept consistent.**  
**Exceptions apply to vegetarians/vegans and allergic guests.**  
**Additional expenses for dishes will be charged.**