



## **CRUDOS & STARTERS**

SALAD BOWL CHEZ FRITZ 15.00

MIXED SALAD LEAFS 10.80

COLD GREEN GAZPACHO TURMIX SOUP WITH HOMEMADE COCONUT SHERBET 16.00

TATAR DE BOEUF SUISSE, TOAST, BUTTER 23.00 / 43.00

SALADE OF POMODORINI, DATTERINI, BURRATA, GARDEN BASIL,  
HUILE VIÈRGE, BALSAMICO 22.00

TUNA. SUSHI RICE. AVOCADO. MANGO. WAKAME. WASABI. SALMON CAVIAR 26.00

## **FISH DISHES**

FILLET OF GREEK PERCH. QUINOA WITH RED PEPPER. ITALIAN STYLE GRILLED  
VEGETABLES FROM THE MARKET 45.00

CONFIT SWISS SALMON FROM LOSTALLO. BELUGA LENTILS, FINELY CHOPPED FENNEL,  
CREAMY WHITE WINE SAUCE 45.00

THAI GLASS NOODLE SALAD WITH BEAR CRABS, COLORFUL MARKET VEGETABLES,  
PAK CHOI AND PEANUTS 52.00

## **VEGAN / VEGETARIAN**

VEGAN MILLET CAKE MARRAKESH STYLE, BABA GANOUSH, SOY LEMON YOGURT, POMEGRANATE, CUCUMBER 32.00

VEGETARIAN RICOTTA ZUCCHINI RAVIOLI WITH PARMIGIANO, PINE NUTS AND GARDEN ROCKET SALAD 21.00 / 41.00

## **MEAT DISHES**

FILLET OF BEEF FROM IRELAND CHEZ FRITZ STYLE WITH SAUCE CAFÉ DE PARIS AU GRATIN, MATCHSTICK POTATOES 58.00 / 72.00

ALPSTEINER CHICKEN LEG (BONELESS), INDONESIAN SATAY SAUCE WITH PEANUTS, COLORFUL BULGUR SALAD. TOMATOES, CAPERS, CUCUMBERS, RED PEPPER 44.00

LAMB SIRLOIN STEAK FROM IRELAND WITH GARDEN HERBS, ROAST POTATOES, CATALONIA, APRICOTS AND PORT WINE SAUCE 50.00

## **DESSERTS**

AFFOGATO 10.80

STRAWBERRY- PASSIONFRUIT ESPUMA, COCONUT CRUMBLE 14.00

BERRIES FROM THE MARKET, SOUR CREMA ICE CREAM, BUTTERCAKE CRUMBLE 15.00

MOUSSE AU CHOCOLAT LINDT & SPRÜNGLI (FROM OUR NEIGHBOURS) 13.00

LEMON SHERBET COLONEL WITH VODKA 16.80

OUR CHEESE: BRILLAT SAVARIN, REBLOCHON, VIEUX GRUYÈRE 18.00

ICE CREAM: VANILLA, COFFEE, SOUR CREAM, SALTED CARAMEL 5.00

SHERBETS: CHOCOLATE, LEMON 5.00