

LES-ENTRÉES

MIXED SALAD LEAFS 10.80

BEETROOT SALAD, PINE NUTS, DATES, RASPBERRY DRESSING, BAKED FRESH GOAT CHEESE 14.00

SALAD BOWL CHEZ FRITZ 15.00

MUSSELS FROM THE NETHERLANDS, CREAMY RIESLING SAUCE 20.00

TATAR DE BŒUF CHEZ FRITZ, TOAST, BUTTER 23.00

LOBSTER BISQUE TROPÉZIENNE 23.00

DOU OF QUAIL FROM FRANCE, (BREAST & LEG), CRANBERRY JUS, MASHED POTATOES À LA TRUFFE 25.00

LES POISSONS

MUSSELS FROM THE NETHERLANDS, CREAMY RIESLING SAUCE, GARLIC, MATCHSTICK POTATOES 38.00

FILLET OF SEA BASS MEUNIÈRE STYLE WITH ALMONDS, BED OF COLORFUL VEGETABLES, ROSEMARY POTATOES 43.00

MOSCARDINI FROM ITALY, HOMEMADE TAGLIOLINI, LIME SAUCE, GREEN PEAS 45.00

LES VIANDES

SAUTÉED PORK STEAK FROM THURGAU, MASHED POTATOES À LA TRUFFE, CHANTERELLES, BRAISED YOUNG LETTUCE, GLACE DE VIANDE SAUCE 42.50

TATAR DE BŒUF CHEZ FRITZ, TOAST, BUTTER 43.00

CORN POULARDE CHICKEN FROM FRANCE, CREAMY SAUCE WITH MUSHROOMS, POTATO HASH BROWNS, CARAVANE OF COLORFUL VEGETABLES 44.00

BEEF FILLET FROM IRELAND, CHEZ FRITZ, SAUCE CAFÉ DE PARIS, MATCHSTICK POTATOES 58.00 / 72.00

+ COLORFUL VEGETABLES 8.00

VEGAN

ACQUARELLO RISOTTO WITH HERBS FROM THE GARDEN, ARTICHOKEs, OLIVES, CAPERS,

DATTERINI TOMATOES 32.00

MELANZANE PARMIGIAN AU GRATIN 32.00

DESSERTS

ICE CREAMS : VANILLA, COFFEE, SOUR CREAM, CARAMEL AU FLEUR DE SEL 5.00

SHERBETS : CHOCOLATE, LEMON 5.00

AFFOGATO VANILLA ICE CREAM WITH HOT ESPRESSO 11.00

MOUSSE AU CHOCOLAT LINDT & SPRÜNGLI 13.00

POPPY SEED CAKE, SAUCE OF WHITE CHOCOLATE AND BAILEYS, VANILLA ICE CREAM 14.50

N.Y. CHEESECAKE b.i.t. 15.00

VANILLA TARTELETTE WITH HOMEMADE PISTACHIO ICE CREAM, FRESH FRUITS 15.00

LEMON SHERBET WITH ABSOLUT VODKA 16.80