



LES ENTRÉES

- Elegant, creamy tomato soup with gin 15.80
- Warm goat cheese with honey, nuts from Grenoble, & carrot salad 22.80
- Avocado & shrimp cocktail MSC, sauce Tivoli 21.80
- Colorful salade bowle chez Fritz 15.00
- Mixed salad leaves with pumpkin seeds 13.00
- Extreme quality of smoked BALIK salmon with passion fruit vinaigrette, fennel salad 26.80
- Beef tatar, toast & butter 23.00 / 43.00

LES POISSONS

- Pike-perch fillet from the Lake Maggiore with almonds, butter sauce vegetables from the market & rosemary potatoes 46.00
- Italian style, panfried king prawns with lemon, risotto bianco & colorful vegetables 48.00 / 58.00

LES VIANDES

- Tournedos de boeuf chez Fritz (Ireland) Café de Paris, pommes allumettes 59.80 / 74.00
- + colorful vegetable platter or fresh spinach 8.50
- Swiss veal escalopes with lemon sauce, risotto with green peas & cherry tomatoes, fresh spinach 46.00 / 56.00

VEGAN

- Vegan coconut curry with yellow pea- falafel, julienne of vegetables, pak choi & Chinese fried rice 38.00

VEGETARIAN

- Seasonal, vegetarian tender ravioli with butter & sage, 36.80

DESSERTS

- Affogato 12.00
- Chocolate mousse from our neighbours with whipped cream 9.00 / 16.00
- Panna cotta with fruit coulis 15.00
- Classic tiramisù 15.00
- Sorbet colonel with Absolut vodka. 16.80
- Assiette de fromages: brillat savarin, reblochon & vieux gruyère. 18.00
- Gelati: Vanilla, café, sour cream, caramel au fleur de sel 5.80
- Sorbets: chocolate, citron. 5.80