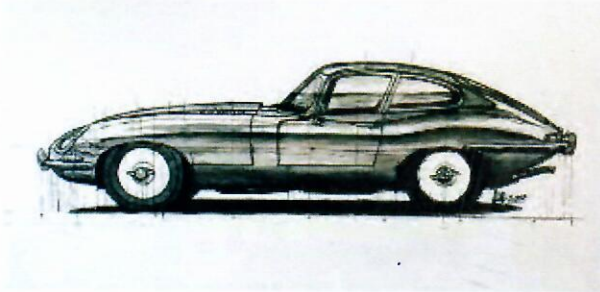


# FRITZ

RESTAURANT BAR TERRASSE



## CRUDOS & STARTERS

GAZPACHO ROSSO ANDALOUSE. SAGE SHERBET 104.80  
POMODORO. BURRATA. CRESS- LOMON PESTO. HUILE VIÈRGE 21.00  
GRILLED SCALLOPS (USA). MELON SALAD WITH MINT 21.80  
AVOCADO & SHRIMPS COCKTAIL MSC 17.80  
CHEZ FRITZ SALAD BOWL 13.80  
MIXED GREEN SALAD 10.80  
SWISS BEEF TATAR CHEZ FRITZ. TOAST. BUTTER 19.80 / 36.00

## THINK OF NO MEAT

PAN FRIED SWISS SALMON FROM LOSTALLO. LEMON- ACQUARELLO RISOTTO.  
GARDEN VEGETABLES 49.00  
LOBSTER (USA) CONFIT. COCO BEANS, SWEET POTATOE PUREE 65.00  
SWISS RIVER TROUT MEUNIÈRE STYLE FROM BREMGARTEN  
VEGETABLE STRIPS, BOILED POTATOES. BEURRE BLANC 43.80  
HANDMADE RAVIOLI FILLED WITH TRUFFLE. BUTTER SAUCE WITH PARMIGIANO 21.00/ 41.00  
(VEGAN) BRAISED PAK CHOI. SELLERY- COCONUT PUREE. BORLOTTI BEANS. GARDEN HERBS 34.80

## MEAT DISHES

BEEF TENDERLOIN CAFÉ DE PARIS (IRELAND). POMMES ALLUMETTES. 56.00 / 69.00  
+ GARDEN VEGETABLES 7.50  
TAJIME OF SWISS CHICKEN (NO BONES) WITH DRIED FRUITS. COLORFOUL QUINOA WITH  
RED PEPPER. CUCUMBER. TOMATOES. POMEGRANATE 42.00  
IRISH LAMBRACK. GNOCCHI ROMAINE. CLACED CATALOGNA. PORT JUS 49.00

## DESSERTS

MOUSSE AU CHOCOLAT LINDT & SPRÜNGLI 12.80  
MIXED BERRIES. CRUMBLE. SOUR CREAM ICE CREAM 15.00  
SHERBET COLONEL WITH VODKA 16.80  
LEMON CAKE & LEMON CREAM 13.80  
N. Y. CHEES CAKE b.i.t. 13.80  
ICE CREAM FLAVOURS: VANILLA. COFFEE. SOUR CREAM 4.80  
SHERBET FLAVOURS: CHOCOLATE. LEMON. RASPBERRY 4.80  
CHEESE : REBLOCHON. VIEUX GRUYÈRE. BRILLAT SAVARIN 18.00