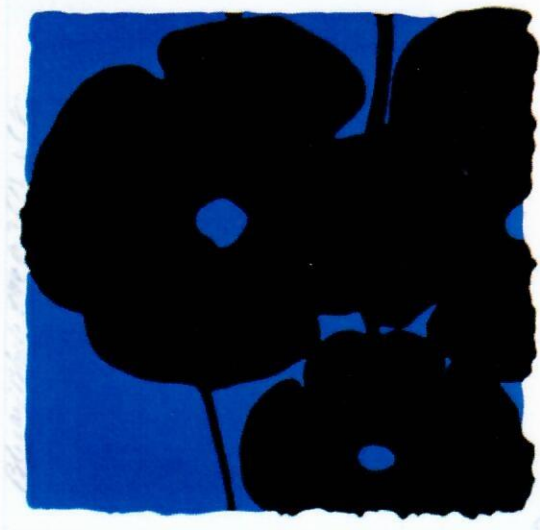


F R I T Z

RESTAURANT BAR TERRASSE



CRUDOS. STARTERS

White wine mascarpone cream soup perfumed with truffle ,16

Colorful salad bowl chez Fritz, 15

Mixed leaf salad, 10.80

Tatar de boeuf (Suisse) chez Fritz, toast & beurre, 19.80

(MSC)Avocado with shrimps from Grönland, 19

Asparagus salad with wild garlic vinaigrette, pomelo, apple jelly
and caramelized pecan nuts, 16.80

Orange- fennel salad with basil vinaigrette and sautéed scallops (USA), 24

Indian bean- & lentil dal with coriander, poached farmer egg, tzatziki
and marinated cashew nuts, 18

FISH DISHES

Sautéed Lostallo salmon fillet (CH Grisons) on tricolor quinoa
with kale cabbage, 49.50

Sautéed eagle fish fillet (Greece) Grenoble style on asparagus Acquerello risotto, 43

Grilled pulpo (Spain) with garlic olive oil, fava bean puree and roasted chard, 42

Chez Fritz · Thomas Krebs

Seestrasse 195 b · CH-8802 Kilchberg · Telefon +41 44 715 25 15 · Fax +41 44 715 25 11 · www.dinning.ch
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F R I T Z

RESTAURANT BAR TERRASSE

MEAT DISHES

Tournedos de boeuf chez Fritz (Ireland) Café de Paris, pommes allumettes
160 gr. 58.00, 250 gr, 72.00

+ multicolored vegetable plate, 8

Tatar de boeuf (Suisse) chez Fritz, toast & beurre, 39

Sautéed rack of lamb (IR) jus of old port, provençale herbs, pommes Fondantes and Ratatouille niçoise, 49.50

Corn poulard breast from France stuffed with wild garlic and asparagus, handmade wild garlic tagliatelle, roasted cauliflower, 42

VEGAN

Potato gnocchi with sautéed wild mushrooms tomato sauce, 32

VEGETARIAN

Eggplant ravioli with sage butter, cherry tomatoes, pine nuts and parmigiano, 23/42
Indian bean & lentil dal with coriander, lime basmati rice Poached Albis egg, tzatziki and marinated cashew nuts 36.80

DESSERTS

Chez Fritz coffee dream (mascarpone cream and coffee core), 13.50

Banana split, baby bananas, homemade bounty ice cream, chocolate sauce, whipped cream and almond splits, 17

N.Y. Cheese Cake with passion fruit jelly, 14

Lindt & Sprüngli chocolate mousse with cream, 13

Sorbet Colonel with Absolut Vodka, 16.80

Assiette de fromages : Brillat Savarin, Reblochon & Vieux Gruyère, 18

Gelati : vanilla, café, sour cream, caramel au fleur de sel, 5

Sorbets: Schoggi, Citron, 5

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