

L U N C H



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

LE POISSONS

Pike-perch fillet from the lake Maggiore with almonds, butter sauce, vegetables from the market & rosemary potatoes 46.00

LA VIANDES

Tournedos de boeuf Chez Fritz (Ireland) Café de Paris, pommes allumettes
59.80 / 74.00

+ colorful vegetable platter or fresh spinach 8.50

LE VEGAN

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