

F R I T Z

RESTAURANT BAR TERRASSE



L U N C H

LES ENTRÉES

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

LE POISSON

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

LES VIANDES

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

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

DESSERTS

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

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

Lindt & Sprüngli chocolate mousse with whipped 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

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