



L U N C H

CRUDOS & STARTERS

SALAD BOWL CHEZ FRITZ 15.00

MIXED SALAD LEAFS 10.80

COLD GREEN GAZPACHO TURMIX SOUP WITH HOMEMADE COCONUT SHERBET 16.00

TATAR DE BOEUF SUISSE, TOAST, BUTTER 23.00 / 43.00

SALADE OF POMODORINI, DATTERINI, BURRATA, GARDEN BASIL,
HUILE VIÈRGE, BALSAMICO 22.00

MAIN DISHES

CONFIT SWISS SALMON FROM LOSTALLO. BELUGA LENTILS, FINELY CHOPPED FENNEL,
CREAMY WHITE WINE SAUCE 45.00

FILLET OF BEEF FROM IRELAND CHEZ FRITZ STYLE

WITH SAUCE CAFÉ DE PARIS AU GRATIN, MATCHSTICK POTATOES 58.00 / 72.00

VEGAN MILLET CAKE MARRAKESH STYLE, BABA GANOUSH, SOY LEMON YOGURT,
POMEGRANATE, CUCUMBER 32.00

DESSERTS

AFFOGATO 10.80

STRAWBERRY- PASSIONFRUIT ESPUMA, COCONUT CRUMBLE 14.00

BERRIES FROM THE MARKET, SOUR CREMA ICE CREAM, BUTTERCAKE CRUMBLE 15.00

MOUSSE AU CHOCOLAT LINDT & SPRÜNGLI (FROM OUR NEIGHBOURS) 13.00

LEMON SHERBET COLONEL WITH VODKA 16.80

ICE CREAM: VANILLA, COFFEE, SOUR CREAM, SALTED CARAMEL 5.00

SHERBETS: CHOCOLATE, LEMON 5.0