



LUNCH

LES ENTRÉES

- Salade bowle chez Fritz 15.00
- Mixed salad leafs with pumpkin seeds 13.00
- Beef Tatar, toast & butter 23.00 / 43.00
- Elegant creamy Riesling soup with grapes and a little of cinnamon 15.80
- Onsen egg from the Albis, mousseline de pommes de terre, hollandaise espuma, tartufo bianco from Piemont 28.80

LES POISSONS

- Pike-perch fillet from Lake Maggiore with courgettes, pasta fregola sarda, mustard caviar, yellow- & red pepper coulis, light creamy sauce with Noilly Prat 46.00

LES VIANDES

- Tournedos de boeuf Chez Fritz (Ireland) Café de Paris, pommes allumettes 160 gr. 59.00 / 250 gr, 72.00
+ colorful vegetable platter, 8.00

VEGAN

- Vegan agnolotti del plin filled with ratatouille niçoise, strong vegetable essence 38.00

DESSERTS

- Affogato 11.00
- Chocolate mousse from our neighbours with whipped cream 8.00 / 14.00
- Delicate mascarpone- pumpkin tiramisù 15.00
- Apple strudel with vanilla sauce 15.80
- Sorbet Colonel with Absolut Vodka. 16.80
- Assiette de fromages: Brillat Savarin, Reblochon & Vieux Gruyère. 18.00
- Gelati: Vanilla, café, sour cream, caramel au fleur de sel 5.00
- Sorbets: Chocolate, Citron. 5.00