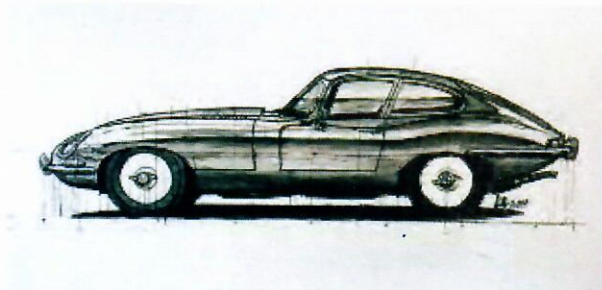


F R I T Z

RESTAURANT BAR TERRASSE



LUNCH

CRUDOS & STARTERS

POMODORO. BURRATA. CRESS- LOMON PESTO. HUILE VIÈRGE 21.00
AVOCADO & SHRIMPS COCKTAIL MSC 17.80
CHEZ FRITZ SALAD BOWL 13.80
MIXED GREEN SALAD 10.80
SWISS BEEF TATAR CHEZ FRITZ. TOAST. BUTTER 19.80 / 36.00

THINK OF NO MEAT

SWISS RIVER TROUT MEUNIÈRE STYLE FROM BREMGARTEN
VEGETABLE STRIPS, BOILED POTATOES. BEURRE BLANC 43.80
HANDMADE RAVIOLI FILLED WITH TRUFFLE. BUTTER SAUCE WITH PARMIGIANO 21.00/ 41.00
(VEGAN) BRAISED PAK CHOI. SELLERY- COCONUT PUREE. BORLOTTI BEANS. GARDEN HERBS 34.80

MEAT DISHES

BEEF TENDERLOIN CAFÉ DE PARIS (IRELAND). POMMES ALLUMETTES. 56.00 / 69.00
+ GARDEN VEGETABLES 7.50
TAJIME OF SWISS CHICKEN (NO BONES) WITH DRIED FRUITS. COLORFOUL QUINOA WITH
RED PEPPER. CUCUMBER. TOMATOES. POMEGRANATE 42.00

DESSERTS

MOUSSE AU CHOCOLAT LINDT & SPRÜNGLI 12.80
MIXED BERRIES. CRUMBLE. SOUR CREAM ICE CREAM 15.00
SHERBET COLONEL WITH VODKA 16.80
LEMON CAKE & LEMON CREAM 13.80
N. Y. CHEES CAKE b.i.t. 13.80
ICE CREAM FLAVOURS: VANILLA. COFFEE. SOUR CREAM 4.80
SHERBET FLAVOURS: CHOCOLATE. LEMON. RASPBERRY 4.80
CHEESE : REBLOCHON. VIEUX GRUYÈRE. BRILLAT SAVARIN 18.00