



#### **CRUDOS & STARTERS**

Colorful Salad Bowl chez Fritz 15.00  
Mixed leaf salads 10.80  
Tatar de Bœuf Suisse 23.00 / 43.00  
Avocado Crevettes MSC, Sauce Tivoli 21.80  
Vitello tonnato (Suisse) 26.00  
Gazpacho Andaluz with lemon- mint sherbet 15.80  
Pomodoro, burrata, basilico 22.80  
Briefly fried Ahi Tuna Sashimi (Pacific) with sesame seeds,  
Vinaigrette japonaise 24.00

#### **LES VIANDES**

Tournedos de boeuf (Ireland) chez Fritz Café de Paris,  
French fries allumettes 59.80 / 74.00  
+ vegetables of the moment 8.00

#### **LES POISSONS**

Filet de loup de mer grillé, sauce au Riesling, summer vegetables, parsley potatoes 44.80

#### **VEGAN**

Colorful Thai vegetable curry with jasmine rice 38.00

#### **LES DESSERTS**

Coupe Melba: Poached peach from the market, raspberry coulis, vanilla ice cream and whipped cream, 16.00 Mousse au chocolat Lindt & Sprüngli 13.00  
Fromages d'ici et d'ailleurs 21.00  
Sorbet Colonel 16.80  
Affogato with Amaretto di Saronno 12.00/16.00  
Figs from the market marinated in port wine, vanilla ice cream and nut crumble 24.00  
Tarte au citron 12.00