

F R I T Z

RESTAURANT BAR TERRASSE



CRUDOS & STARTERS

Red Thai coconut soup with chicken praline, 14.80

Raw marinated carrot salad with goat cream cheese, caramelized pecan nuts, 16.80

Tuna Tataki on sushi rice with cucumber- sesame salad and wasabi cream, 22.80

CLASSICS

(MSC) Shrimp cocktail from Greenland & avocado, 17.80

Mixed salad bowl chez Fritz, 13.80

Mixed leaf salad from the market, 10.80

Swiss Beef tatar chez Fritz, toast & butter, 19.80 / 36.00

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
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FROM THE LAKE & THE SEA

Piece fried Dorade Royale from Greece, sage butter

Creamy Beluga lentils, green pea puree, 45.80

Fried monkfish médaillon from Iceland, champagne sauce, chorizo risotto,
colorful vegetables from the market, 44.80

CLASSIC

Organic, meunière style codfish from Norway with almonds, colorful vegetables
& rosemary potatoes, 44.80

MEAT DISHES

Oven roasted duck breast from France with honey truffle jus, sweet potato puree,
mediterranean vegetables, 45.80

Roasted lamb rack from Ireland with garden herbs, chickpeas ragout, colorful oven vegetables, 47.80

CLASSICS

Beef fillet steak (Ireland) chez Fritz grated with Café de Paris butter,
matchstick potatoes, 180 gr. 6.3 oz. 56.00 / 250 gr. 8.8 oz. 69.00
(+ mixed vegetables, 7.50)

Swiss beef tatar chez Fritz, match stick potatoes, 36.00

VEGAN & VEGETARIAN

VEGAN Homemade beans lentils dal with coriander, lime, basmati rice & marinated cashew nuts, 32.80

VEGETARIAN Handmade gnocchi di patate piemontese with butter and sage, cherry tomatoes, pine nuts
and parmigiano reggiano, 36.80

ALL WE DO...WE DO WITH PASSION & LOVE

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DESSERTS

all home made, what else?)

- Lindt & Sprüngli mousse au chocolate with whipped cream, 12.80
- Granny's chocolate cake with whipped cream, 8.50 / 14.00
- White arabica coffee mousse with whipped cream, 12.80
- Crème brûlée with plums from the Basel area, 14.80
- Panna cotta with passion fruit sauce and white chocolate crumbel, 12.80

Sorbet Colonel with Absolut Vodka, 16.80

Ice creams: vanilla, coffee, sour cream, 4.80

Sorbets : dark chocolate, raspberry, lemon, 4.80

Cheese platter: Reblochon, Brillat Savarin, old Gruyère, 17.80

SWEET WINE & SCHNÄPSLI

Sweet wine: Umathum Beerenauslese, Burgenland, Austria,
1dl. CHF 16.50
37.5 cl. CHF 58.00

Ramazotti 4 cl CHF 9.00

Averna 4 cl CHF 9.00

Grappa Brunello L'Anima di Vergani 2 cl CHF 9.00

Grappa Amarone L'Anima di Vergani 2 cl CHF 12.00

Grappa Bric del Gaian, Berta 2 cl CHF 20.00

Cognac Hennessy XO 2 cl CHF 18.00

Brandy Carlos 1 2 cl CHF 13.00

Malt Whisky Lagavulin 16 Years 4 cl CHF 16.00

Malt Whisky Macallan Amber 4 cl CHF 18.00

Malt Whisky Oban 14 Years 4 cl CHF 17.00

Malt Whisky Dalwhinnie 15 Years 4 cl CHF 17.00

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