

F R I T Z

RESTAURANT BAR TERRASSE



CRUDOS & STARTERS

- Creamy pumpkin soup with pumpkin oil drops and crispy pumpkin seeds, 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
- Mussels with Riesling cream sauce, garlic, fresh garden herbs and garlic bread 19.80

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

FROM THE LAKE & THE SEA

Mussels with Riesling cream sauce, garlic, fresh garden herbs and
garlic bread, matchstick potatoes, 35.80

Fried monkfish médaillons, seppia linguine, autumn pumpkin vegetables, saffron sauce 44.80

CLASSIC

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

MEAT DISHES

Oven-roasted duck breast, chestnut puree, braised red cabbage, honey truffle jus 45.80

Grilled veal chop (300 gr.) from Muotathal, handmade Spätzli, braised red cabbage, brussels sprouts,
chestnuts and port wine jus 59.80

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



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
- Japonais with vanilla cream, chestnuts and apple compote 13.80
- Panna cotta with passion fruit sauce and white chocolate crumble, 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

Ramazzotti 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