

TREMONDI

Restaurant & Bar

**ENGLISH MENU
MARCH 2023**

STARTER

ANTIPASTI PER DUE

olives / parmesan / aioli / pane carasau
18

INSALATA

lettuce / fennel / cauliflower / seeds / nuts
yuzu-biancililla vinaigrette
18

PANCETTA DI MAIALE

pork belly (CH) / beetroot / red chicory
red cabbage / balsamic vinegar
26

GAMBERO TRISTANO

tristan crayfish (ZA) / cucumber / tapioca
finger limes / curry-oil / sorrel
42

CROSTATA DI PERE E FETA

char (CH) / butter-milk / pickled vegetables
dill-oil / herbs / Bread-Chip
32

PASTA

RAVIOLI BICOLORE

ratatouille/ olives
thyme
22 / 34

TAGLIATELLE AL SEPPIA

octopus (ESP) / sea asparagus / verve espuma
28 / 42

RISOTTO VERDE

bison fillet strips (US) / calvados
peas / provolone cheese / yuzu / jus
44

Allergens and intolerances:
Our employees will be happy to provide you with
information on this.

MAIN COURSE

ENTRECOTE CON CAVOLO DI CAPPUCCIO
beef entrecote dry aged (CH) / cabagge
Miso / fried onions
56

CARCIOVI E SPINACO NOVELLI
artichoke / baby spinach / brick dough
onsen-egg
38

TREMONDI SPECIAL

BISTECCA ALLA FIORENTINA
T-Bone Steak Dry Aged (CH)
21/100g

SIDE DISH
potato pepper croquettes/ grilled vegetables
including two sauces
16/Pers.

(recommended for two persons)

DESSERT

TRE TIPI DI SORBETTO
variation of homemade sorbets
12

TORTA DI CAROTE ALLO ZENERO
carott ginger cake / sea buckthorn / spice ice cream / macadamia nuts
18

VARIAZIONE DI FORMAGGIO
Tremondi cheese variety of Rolf Beeler
20

All prices in CHF and included 7.7% VAT

SURPRISE MENU

3 COURSES

110

starter / main course / cheese or dessert

with wine pairing

45

4 COURSES

135

starter / intermediate course
main course / cheese or dessert

with wine pairing

60

5 COURSES

150

starter / 2 intermediate courses
main course / cheese or dessert

with wine pairing

75

This menu is only served for the whole table.

includes water +/- at discretion

TREMONDI

Restaurant & Bar

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