

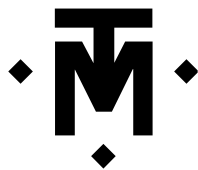


ENGLISH MENU

JANUARY / FEBRUARY 2022

TREMONDI - three worlds , in which
pleasure, harmony and creativity form a
symbiosis. A modern cuisine that
appreciates classic dishes and
reinterprets. We cook with the best
seasonally available products of the
region. Not least with fresh green of
head chef Simon's own garden.

We think and live sustainably. That is why we
attach great importance to avoiding food
waste. We ask for your understanding if
certain products or ingredients that we use
in our dishes are not always available.



CONCEPT

You have the choice between 3, 4 or 5 courses. classic or vegetarian.

Important

Please note that the main course is not freely selectable. However, the dessert can be replaced by a starter for an additional charge of CHF 10.

We are also happy to give you the opportunity to make an individual selection for the starters.

CLASSIC

5 courses	154
4 courses	128
3 courses	102

VEGETARIAN

5 courses	132
4 courses	108
3 courses	85

with wine pairing to 5 courses	65
with wine pairing to 4 courses	55
with wine pairing to 3 courses	40

CLASSIC

Amuse Bouche

STARTERS

Fassona beef tatar (CH)
cauliflower / black truffle
mustard seeds / Chimichurri

Oxtail essence
Sherry / oxtail dumpling

Capuns
chard / Yak dried meat (CH) / cream
Grison Salsiz (CH) / onions

MAIN COURSE

Braised veal cheeks (CH)
port wine / tagliarini
monk's beard / ginger

VEGETARIAN

Amuse Bouche

STARTERS

Pepperoni tatar / cauliflower

mustard seeds / black truffle

Chimichurri

Mushroom essence

beech mushroomd dumpling

black garlic

Capuns

chard / carrots

cream / onions

MAIN COURSE

Risotto

barley / arugula / mocha

Miso / mint

DESSERT

Chocolate mousse
thyme / cassis
shortbread biscuit

18

Seasonal Sorbet

6

Tremondi
Cheese variety
from Rolf Beeler
from 20

Allergens and intolerances:

Our staff will be happy to provide you with information on this.

All prices in Swiss Francs
including 7.7% VAT

SPECIAL

Amuse Bouche

TOMAHAWK

Tomahawk-Steak (CH) ~ 40min
potato gratin / monk's beard
two sauces
220 (2 persons)

FOR STARTERS

Fassona beef tatar (CH)
cauliflower / black truffle
mustard seeds / Chimichurri
32

Oxtail essence
Sherry / oxtail dumpling
22

Capuns
chard / Yak dried meat (CH) / cream
Grison Salsiz (CH) / onions
26



TREMONDI

DRINKS

BEER

Chopfab rod light	30cl	5
Chopfab Amber	33cl	7.50
Chopfab non-alcoholic	33cl	6.50
Ichnusa Anima Sarda	33cl	8
Birra Moretti Siciliana	50cl	9.50

SOFT DRINKS

Sparkling water	33cl	5.50
Still water	33cl	5.50
Coke / Coke zero	33cl	5
Rivella red / blue	33cl	5

Urban Drinks by Thomas Henry

Tonic Water	20cl	4.50
Bitter Lemon	20cl	4.50
Spicy Ginger	20cl	4.50
Ginger Ale	20cl	4.50

Homemade Ice Tea	30cl	7
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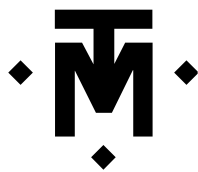
COFFEE

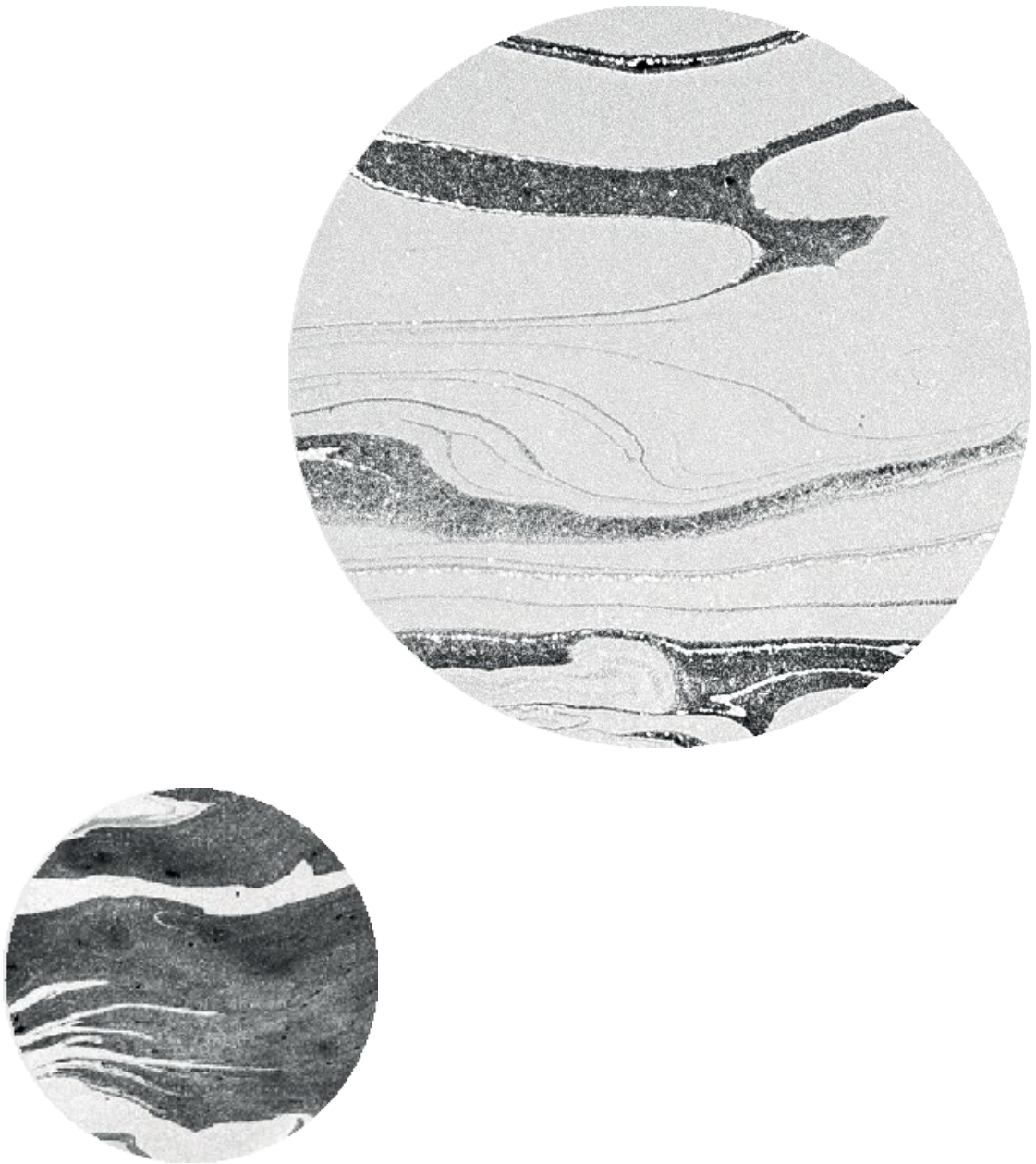
Cafe Crème	5.50
Espresso	4.50
Espresso Doppio	6.50
Latte Macchiato	6
Cappuccino	6

Our milk drinks are steam-heated.

TEA

various types of tea	5.50
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TREMONDI

Restaurant & Bar

Molkenstrasse 20
Zürich 8004
044 291 44 00
booking@tre-mondi.ch
www.tre-mondi.ch