

# **TREMONDI**

Restaurant & Bar

**ENGLISH-MENU**

**MAY 2023**

## ANTIPASTI

### INSALATA

market letucce / fennel / kohlrabi  
crispy quinoa / raspberry vinaigrette  
18

### VITELLO TONNATO 2.0

veal tatar (CH) / tuna espuma  
caper-apples  
34

as main course with grilled potatoes  
48

### CARPACCIO DI POLPO

wild caught octopus (ESP) / peach  
basil sorbet / citrus vinaigrette  
28

### MELANZANE BRASATE

grilled eggplant / tomatoes / arugula  
parmesan cheese / basil / cashew  
26

### PIATTO PER DUE

olives / buffalo mozzarella / bagna cauda (IT)  
pane Carasau  
24

## PASTA FATTA IN CASA

### RAVIOLI PORTOBELLO

portobello mushrooms / green asparagus  
whitewine-espuma / belper knolle cheese  
22 / 34

### RAVIOLI DI OSSOBUCCO

veal ossobuco (CH) / gremolata  
pecorino cheese  
26 / 38

### TAJARIN AL VONGOLE

tagliarini / vongole mussels (IT)  
botarga (IT) / thyme / garlic  
24 / 36

Allergene und Intoleranzen:  
Diesbezüglich geben dir unsere Mitarbeitenden gerne  
Auskunft.

## SECONDI

### FIORI DU ZUCCA

stuffed zucchini blossoms / lemon cous cous  
cale / edamame / sorrel / saffron  
chive oil  
42

### PESCE

monkfish (FR) / riso venere  
monk-beard / pomegranate  
54

### TREMONDI SPECIAL

#### BISTECCA ALLA FIORENTINA

T-Bone Steak dry aged (CH)  
21/100g

### SIDE DISHES

fondant-potatoes  
grilled vegetables  
mustard-butter sauce / jus  
18

## DOLCI E FORMAGGIO

### TRE TIPI DI SORBETTO

variation of homemade sorbets  
14

### PESCA ALLA GRIGLIA

grilled peach / honey icecream  
yoghurt-espuma / almonds  
lemon balm  
20

### VARIAZIONE DI FORMAGGIO

three types of cheese from Rolf Beeler

Brillat Savarin (FR)  
Gruyère AOP, Selection Beeler 26 Monate (CH)  
Blue cheese with truffle (FR)  
homemade fruit-nut bread  
fig mustard  
22

## SURPRISE MENU

### 4 COURSE

130

starter / intermediate course  
main course / cheese or dessert

with wine pairing  
60

### 5 COURSE

145

starter / 2 intermediate courses  
main course / cheese or dessert

with wine pairing  
75

### 6 COURSE

160

starter / 2 intermediate courses  
main course / cheese and dessert

with wine pairing  
90

We only serve this menu by the table.

includes water +/- à discrétion

# TREMONDI

Restaurant & Bar

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