

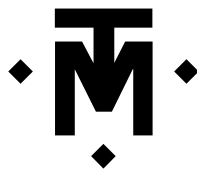


ENGLISH MENU

MAY 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 all over
the world. 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.



STARTERS

chilled pea soup
snap peas / sour cream / butter milk
basil / mint / filo pastry
18



cod fish (ISL)
potatoes / olives / egg yolk
garlic
28



zucchini flowers
goat cream cheese / honey / amaranth
oranges / tempura / beurre blanc
32



additional bread basket & butter
4

PASTA

paccheri
aglio, olio e peperoncino
black garlic / dried tomatoes
parsley / provola espuma
22 / 32



homemade ravioli
king prawns (VTN) / chorizo (ESP)
Parmesan
28 / 38



Allergens and intolerances:
On request, our staff will be happy to provide you
with information about ingredients in our dishes
that may trigger allergies or intolerances..

All prices in Swiss Francs
including 7.7% VAT.

MAIN COURSE

cauliflower
beurre noisette / hazelnut
apple / mustard vinaigrette

38



flank steak (CH)
green asparagus / carrots / tomatoes
jus / miso onions / potatoes

48



SPECIAL

TOMAHAWK

Tomahawk-Steak Dry Aged (CH) ~ 40min
spring potatoes / green asparagus
two sauces

220 (2 persons)

DESSERT

three kinds of sorbet

16



strawberries

matcha / white chocolate / kaffir leaves

18



Tremondi

Cheese variety

by Rolf Beeler

from 20

SURPRISE MENU

3 courses for 98
starter / main course / cheese or dessert

with wine pairing for 3 courses
35



4 courses for 118
starter / intermediate course / main course
cheese or dessert

with wine pairing for 4 courses
45



5 courses for 135
starter / 2 intermediate courses / main course
cheese or dessert

with wine pairing for 5 courses
55



includes John Baker's bread
&
water at discretion



TREMONDI

DRINKS

BEER

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

Zurich water	per dl	0.50
(tapwater)		

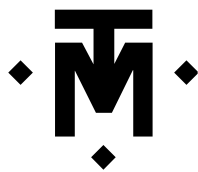
COFFEE

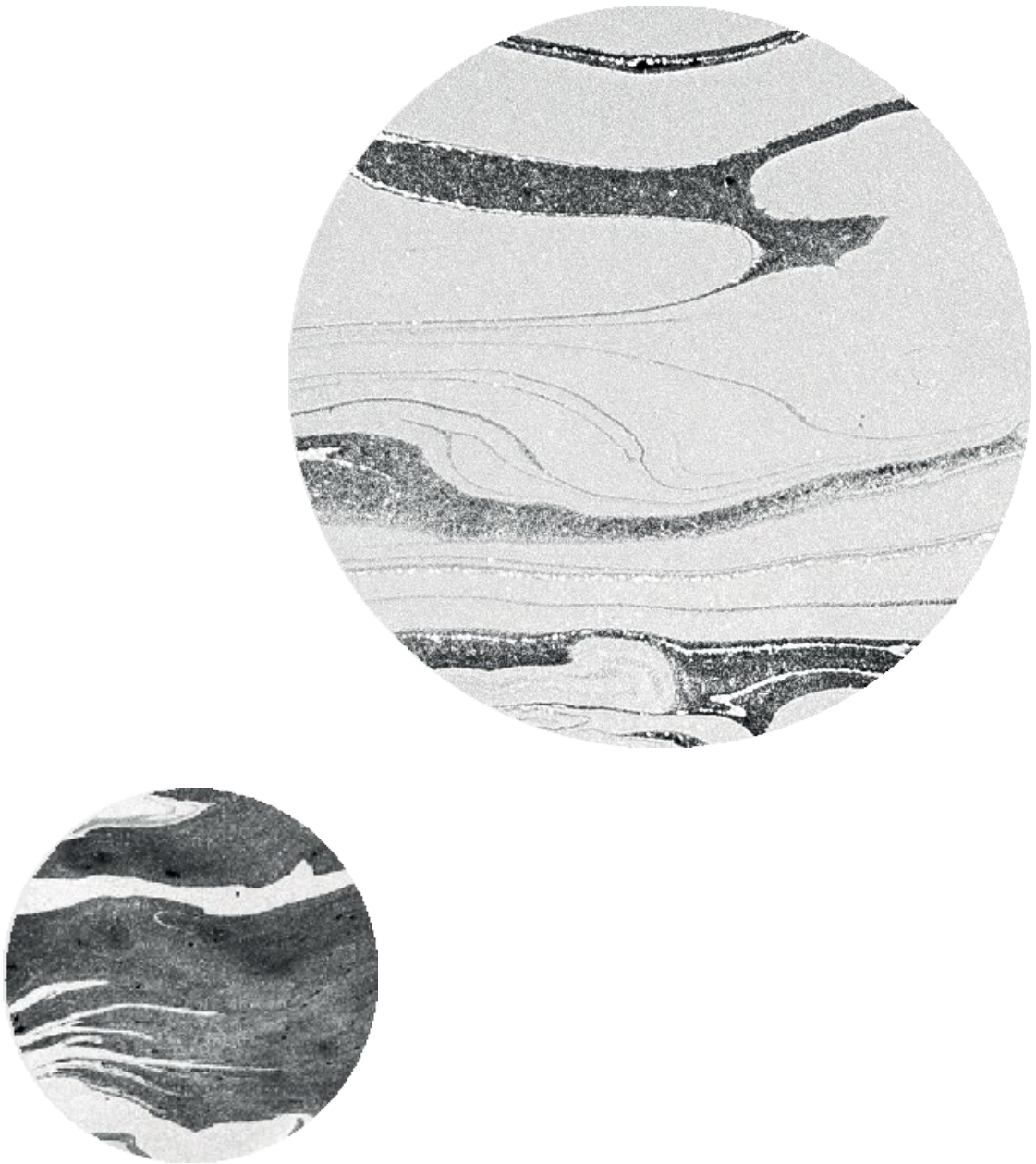
Cafe Crème	5.50
Espresso	4.50
Espresso Doppio	6.50
Latte Macchiato	6
Cappuccino	6

Our milk drinks are steam-heated.

TEA

various types of tea	5.50
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TREMONDI

Restaurant & Bar

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