

TREMONDI

Restaurant & Bar

**ENGLISH MENU
DECEMBER 2022**

STARTER

ANTIPASTI

olives / parmesan / aioli / pane carasau
16

ZUPPA DI PASTINACA

parsnip cream soup / clementine
king oyster crostini
20

SCALOPPINE ALLA GRIGLIA

scallops (FR) / chorizo (ESP) / beluga lentils
stick celery
26

CARNE CRUDA

veal tatar (CH) / winter truffle
salsify / bergamot / purslane / hazelnut
32 / 46

PASTA

RAVIOLI AL BRASATO

braised beef (CH) / balsamic vinegar
pearl onions / parmesan
24 / 36

RAVIOLI AL TIMO E ARANCIA

beetroot / ricotta / orange
chard / thyme
22 / 34

RISOTTO ALLA SALSICCIA

italian sausage (IT) / sage
belper cheese / barolo wine
26 / 38

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

MAIN COURSE

FILETTO DI BISONTE

bison fillet (US)
potato millefeuille / baked carrots
jus
62

PARMIGIANA NAPOLETANA

eggplant / tomatoes
parmesan / basil
38

TREMONDI SPECIAL

BISTECCA ALLA FIORENTINA

T-Bone Steak Dry Aged (CH)
19/100g

SIDE DISH

creamy polenta / portobello mushrooms
including two sauces
20/Pers.

(recommended for two persons)

DESSERT

TRE TIPI DI SORBETTO

variation of homemade sorbets
12

TIRAMISU 2.0

chocolate / mascarpone / eggnog / coffee
18

VARIAZIONE DI FORMAGGIO

Tremondi cheese variety of Rolf Beeler
from 18

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

Molkenstrasse 20

8004 Zürich

044 291 44 00

booking@tre-mondi.ch