

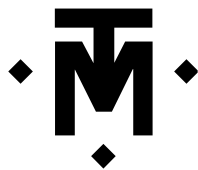


**ENGLISH MENU**

**JUNE 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

greek salad  
tomatoes / cucumbers / olives / mint  
pepperoni / feta cheese / spring onions  
caper leaves

18



vegetarian ceviche  
leche de tigre / cauliflower / corn  
sweet potato / romanesco / zucchini  
celery root / coriander

26



black angus tatar of the fillet  
buffallo mozzarella / finger limes / tapioca

34 / 48



additional bread basket & butter

4

# PASTA

tagliatelle  
zucchini flowers / cream cheese / pecorino  
egg / onions / garlic / basil  
26 / 36



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

baby lettuce  
chanterelles / herbal mayo / elder  
onions / cream cheese / crumbs

38



short ribs (CH)  
pearl onions / chard / celery root  
moroccan lemon / chimichurri

52



## SPECIAL

### TOMAHAWK

Tomahawk-Steak Dry Aged (CH) ~ 40min  
oven potatoes / greek salad  
two sauces

220 (2 persons)

## SURPRISE MENU

3 courses for 90  
starter / main course / cheese or dessert

with wine pairing for 3 courses  
35



4 courses for 110  
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



This menu is served only for the whole table.

includes John Baker's bread

&

water at discretion

# DESSERT

three kinds of sorbet

16



buckwheat ice cream  
cherry / vanilla / bloody dock  
buckwheat-crumble

18



Tremondi  
Cheese variety  
by Rolf Beeler  
from 20



# TREMONDI

*DRINKS*



**BEER**

Chopfab Amber	33cl	7.50
Chopfab non-alcoholic	33cl	6.50
Ichnusa Non Filtrata	33cl	8.50
Birra Moretti L'Autentica	33cl	7.50

**SOFT DRINKS**

sparkling water	100cl	8
still water	100cl	8
Coke / Coke zero	33cl	5.50
Rivella red / blue	33cl	5.50

**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	6
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Zurich water (tapwater)	per dl	0.50
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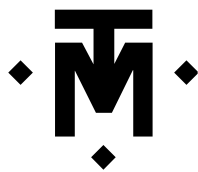
## COFFEE

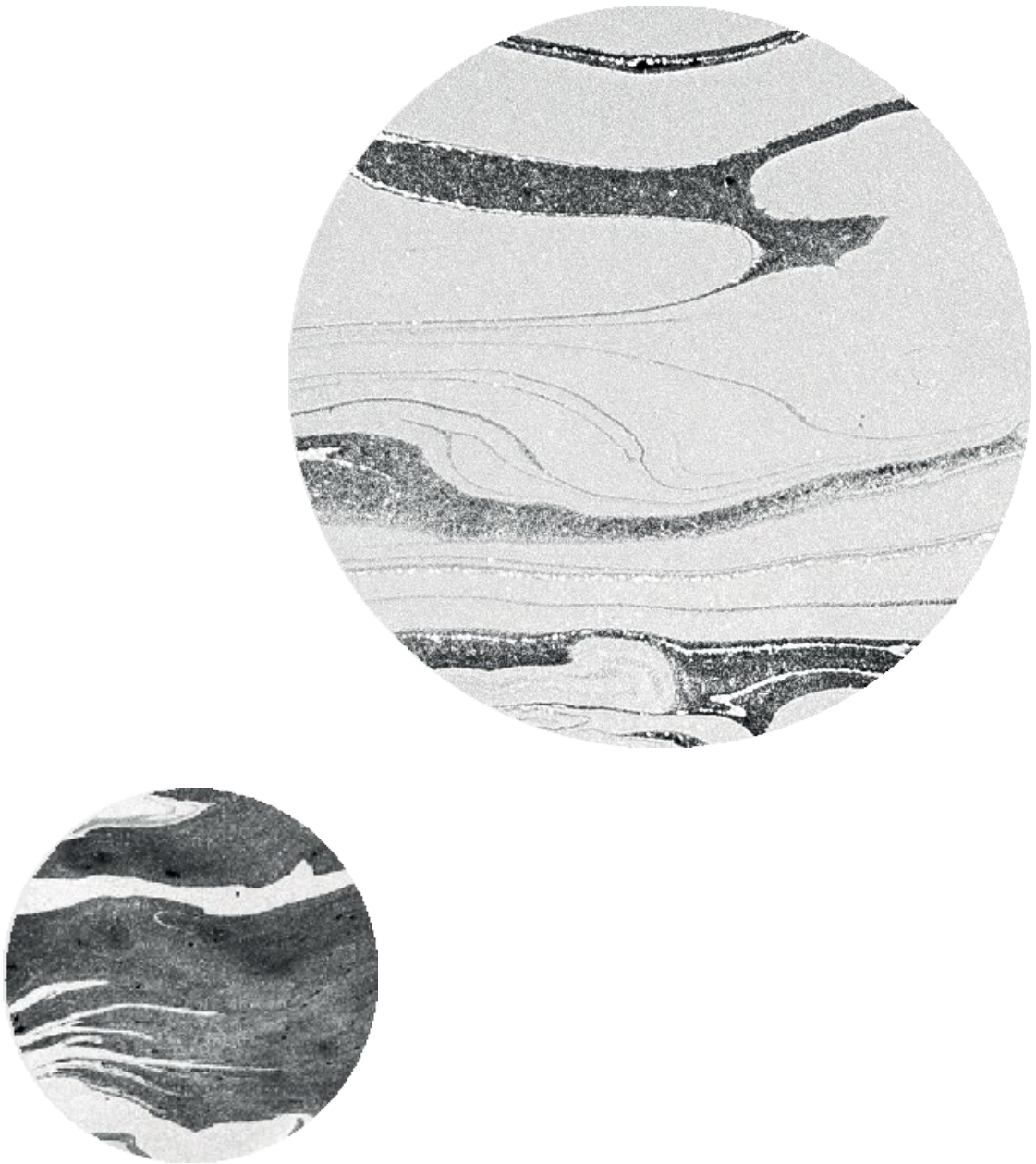
Cafe Crème	5.50
Espresso	4.50
Espresso Doppio	6.50
Latte Macchiato	6
Cappuccino	6

Our milk drinks are steam-heated.

## TEA

various types of tea	5.50
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# TREMONDI

Restaurant & Bar

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