

TREMONDI

Restaurant & Bar

**ENGLISH MENU
FEBRUARY 2023**

STARTER

ANTIPASTI PER DUE

olives / parmesan / aioli / pane carasau
18

INSALATA

lettuce / beetroot / seeds / thyme-vinaigrette
14

ZUPPA DI PASTINACA

celery cream soup / imperial caviar (JPN)
mille-feuille / lemon / chives
24

TARTARE DI PASTINACA

parsnip / apple / hazelnut
herb salad
20

TARTARE DI SALMERINO

char (CH) / butter-milk / pickled vegetables
dill-oil / herbs / Bread-Chip
32

PASTA

RAVIOLI AL FORMAGGIO DI CAPRA

goat cream cheese / fermented walnuts
confit pears
24 / 36

RAVIOLI DI MERLUZZO

cod fish (NOR) / Jerusalem artichoke / bimi-broccoli
almond-espuma / melting onions
22 / 34

AGNOLOTTI D'ANATRA

duck confit (FR) / red cabbage-espuma
pumpnickel-crunch / lovage
26 / 38

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

MAIN COURSE

DUETTO DI VITELLO

veal fillet (CH) / veal cheeks (CH)
celery puree / potato-pepper croquettes
mustard-seed jus

58

CAVOLFIORE ALLA ZAFFERANO

cauliflower / saffron / chicory
parsley root salsa

38

TREMONDI SPECIAL

BISTECCA ALLA FIORENTINA

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

SIDE DISH

glazed potatoes / grilled vegetables
including two sauces

18/Pers.

(recommended for two persons)

DESSERT

TRE TIPI DI SORBETTO

variation of homemade sorbets

12

CIOCCOLATO BIANCO AL TARTUFO

white chocolate-mousse / truffle / blood-orange / almonds

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

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