



ENGLISH MENU

JULY 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 melon soup
cantaloupe melon / watermelon / port wine
verbena / basil / thyme / almonds
spring onions

16



Triple tomato
stracciatella di bufala / sesam
pine nuts / garden herbs

22



Salmon trout ceviche (CH)
Pistachios / onions / radishes
beurre noisette

24 / 42



additional bread basket & butter

4

PASTA

risotto

gambas carpaccio (IT) / lemon thyme
champagne / parmesan

38



homemade ravioli

octopus (ESP) potatoes / garlic
parsley

28 / 46



tagliatelle

chanterelles / summer truffles / cream cheese

24 / 42

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

Triple carrot
tender wheat / dates / mascarpone
mustard

34



lamb loin (IRL)
egg plants / yogurt / couscous
garlic / jus

48



SPECIAL

TOMAHAWK

Tomahawk-Steak Dry Aged (CH) ~ 40min
risotto / triple tomato
two sauces

220 (2 persons)

DESSERT

three kinds of sorbet

12



Grilled apricot
thyme / biscuit / honey

16



Tremondi
Cheese variety
by Rolf Beeler
from 18

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



TREMONDI

DRINKS

BEER

Chopfab non-alcoholic	33cl	6
Birra Moretti L'Autentica	33cl	6.50
Ichnusa Non Filtrata	33cl	7
Chopfab Amber	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	0.30
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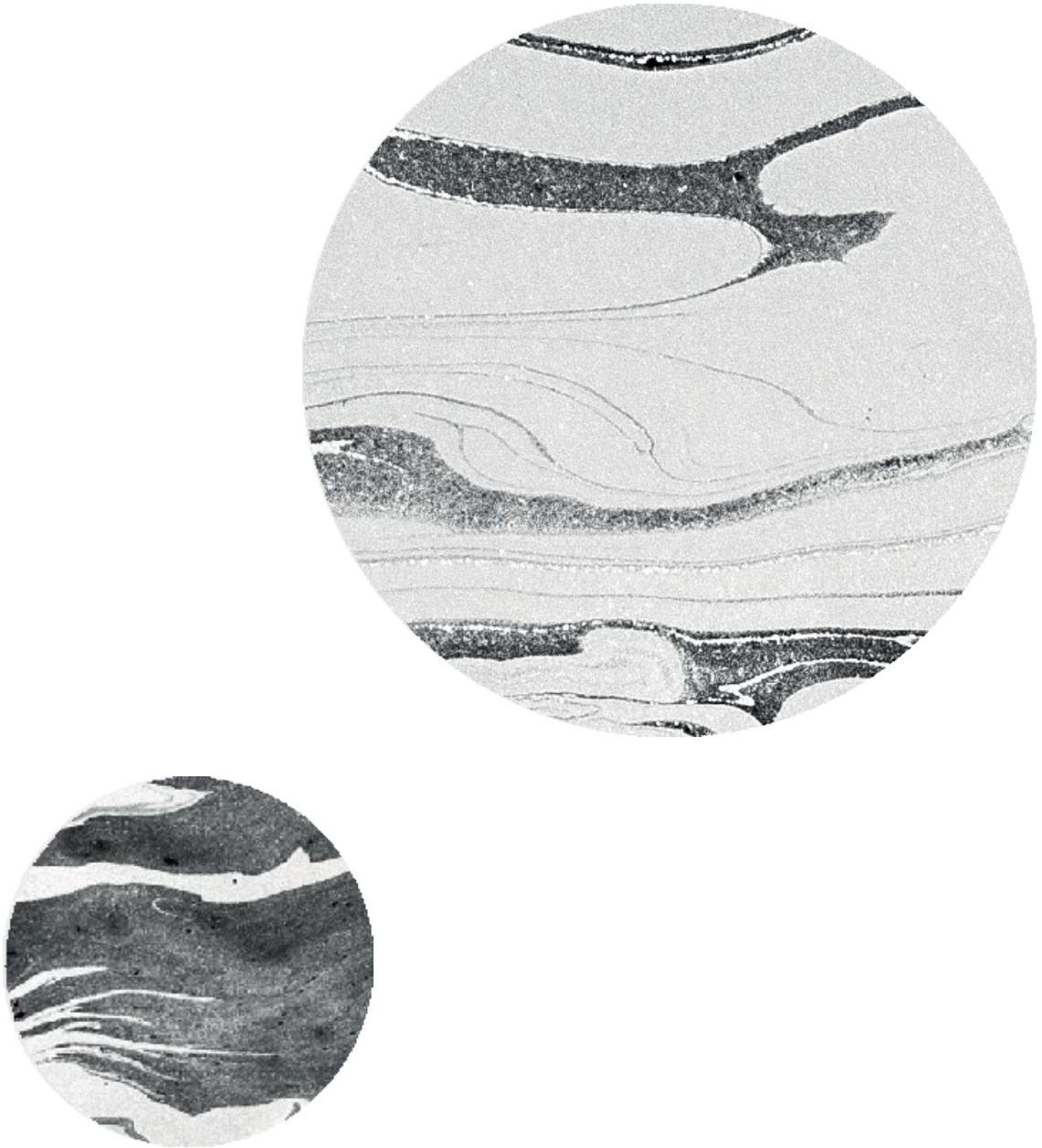
COFFEE

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	4.50
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TREMONDI

Restaurant & Bar

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