



TREMONDI

M e n u

TREMONTI - three worlds in which pleasure, harmony and creativity form a symbiosis. A modern cuisine that appreciates classic dishes and circles them with fine drinks and spirits. We cook with seasonal products, not least with fresh green from Johnny and Alain's own garden.

On weekends, TREMONTI becomes a platform for music lovers and gourmets who want to enjoy Zurich's nightlife and get to know it in a new combination.



STARTER

Baby cos / beetroot
goat cream cheese / elder / purslane
confit tomatoes / herbal mayo

18



octopus
buffalo mozzarella
peaches / rocket

28



oxtail essence
dried meat cans
vegetables brunoise

26

Allergens and intolerances,
in this case we kindly ask you to
inform yourself with our employees.

All prices in Swiss Francs
Including 7.7% VAT

HOMEMADE PASTA

Ravioli

nettle / mountain cheese
crème fraîche / mustard seeds
curd / forest mushrooms

24 / 36



Ravioli

smoked sausage (Brigels - CH)
cauliflower / leek / ricotta

26 / 38



Tagliatelle

mini artichokes / mustard seeds
lime / herbs

22 / 32

MAIN COURSES

Dual Gnocchi

baby spinach / tomatoes / olives

26



White fish (Zurich - CH)

verbena risotto / zucchetti / peas

42



Alpstein Guinea fowl breast (CH)

blue potatoes (SG) / dried beans

bacon / jus emulsion

48



SPECIAL

Tomahawk-Steak - 40min

oven vegetables / three sauces

170 (2 Pers.)



5-course menu

Simon and Lutz surprise You

with a culinary tour

through our menu.

118 / with wine 180

DESSERT

Three sorbets

surprise

12



Sour cherry / mus

mint / forest berries ice cream

16



sour clover tart

hay milk ice cream

18



Cheese from Rolf Beeler

pear nut bread / Chutney

We are happy to advise you on

the cheese selection.

from 16

DESSERT COCKTAIL

Brandy Alexander

Brandy de Jerez / Crème de Cacao

Rahm

14



Espresso Martini

Ketel One Vodka / Kahlua

16



Liquid Tiramisu

Espresso / Amaretto

Crème de Cacao / Horchata

17

The background of the entire page is a black and white marbled paper pattern. It features large, flowing, organic shapes in various shades of gray, white, and black, creating a complex, textured visual field. The marbling pattern is dense and covers the entire surface, with the text overlaid in the center.

TREMONDI

D r i n k s

BEER

Chopfab rod draft	30cl	5
Chopfab rod draft	50cl	7
Chopfab Amber	33cl	7.50
Chopfab non-alcoholic	33cl	6.50
Ichnusa Anima Sarda	33cl	8
Birra Moretti Siciliana	50cl	8.50

SOFTDRINKS

still water	33cl	5.50
sparkling water	33cl	5.50
Grangina	25cl	4.50
Coke / Coke zero	33cl	5
Rivella red / blue	33cl	5
Apple Shorley	33cl	5
Redbull	25cl	6
Flocka Soda Mate	33cl	7.00

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

ICE TEA

Makava Mate Ice Tea	33 cl	7.00
Homemade Ice Tea		
Fruit Tea / Hibiskus	30 cl	5.50
Herbs / Lemon / Ginger	30 cl	5.50

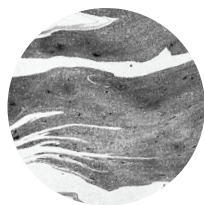
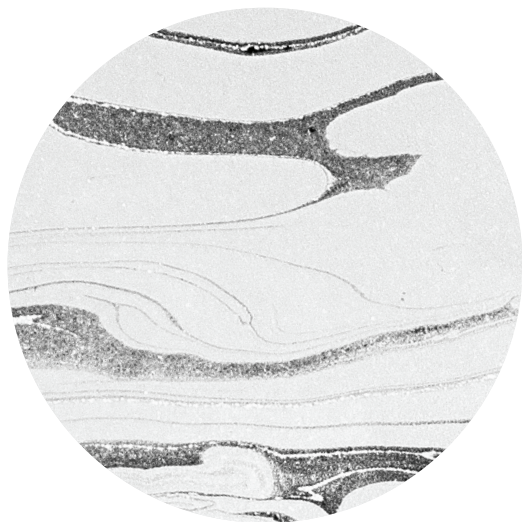
COFFEE

Coffee cream		5.50
Espresso		4.50
Espresso Doppio		6.50
Latte Macchiato		6
Cappuccino		6

Our milk drinks are steam-heated.

TEA

oriental Mint BIO		5.50
Verveine BIO		5.50
Lemongras Ginger BIO	5.50	
Golden Kurkuma BIO		5.50
Cacao Chai BIO		5.50



TREMONDI

Restaurant & Bar

Molkenstrasse 20

Zürich 8004

044 291 44 00

booking@tre-mondi.ch

www.tre-mondi.ch