TREMONDI

Menu

September 20

TREMONDI - 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, TREMONDI 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

Three carrots
parsnip / cabbage stalk
16

◆

Char (CH)
chanterelles / tomatoes / leek
oranges / coriander seeds
24

◆

Veal tartare (CH)
porcino / Jerusalem artichoke
Gruyère (18m) / autumn truffle
34

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
prawns (CHL) / mint / lime
mascarpone / feta cheese
26 / 38

◆

Ravioli
Iberico cheeks (ESP)
parmesan / jus / parsley / oranges
32 / 44

◆

Tagliatelle
porcino / garden herbs
parmesan / cream
24 / 36

MAIN COURSES

Silken tofu
ginger / fennel / chili
coriander / sesame
32

◆

Bouillabaisse
brioche / sauce Rouille
32 / 54

◆

Veal involtini (CH)
safran potato noodles
chanterelles / tomato
52

◆

SPECIAL
Tomahawk-Steak - 40min
oven vegetables / three sauces
170 (2Pers.)

◆

5-course menu
Simon and Lutz surprise You
with a culinary tour
through our menu.
118 / with wine 180

DESSERT

Three sorbets
surprize
12

◆

Bee sting cake
almond crumble / vanilla
brioche ice cream / honey
16

◆

Chocolate tarte
hazelnut / blueberries / coconut
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
cream
14

◆

Espresso Martini
Ketel One Vodka / Kahlua
16

◆

Liquid Tiramisu
Espresso / Amaretto
Crème de Cacao / Horchata
17

TREMONDI
Drinks

BEER

Chopfab rod draft	30cl	5
Chopfab rod draft	50cl	7
Chopfab Amber	33cl	7.50
Chopfab non-alcohlic	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
Orangina	25cl	4.50
Coke / Coke zero	33cl	5
Rivella red / blue	33cl	5
Apple Shorley	33cl	5
Redbull	25cl	6

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

SOKO Fruit Tea / Hibiskus	30cl	5.50
SOKO cucumber pepper lemonade	30cl	5.50

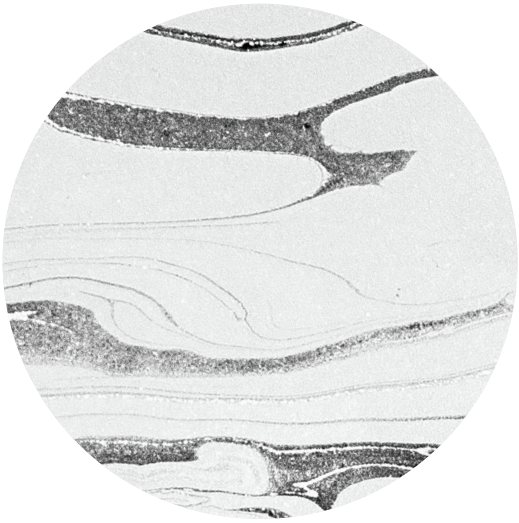
COFFEE

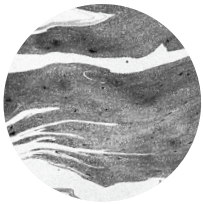
Coffee cream	5.50
Espresso	4.50
Espresso Doppio	6.50
Latte Macchiato	6
Cappuccino	6

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

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