

FRISK FISK



Tasting menu [min. 2 persons | for the whole table)

119 p.P

A spoon of caviar & a vodka shot

19

Oysters – Special | Bretagne 1 | 6 | 12

8.5 | 48 | 89

Oysters – Krystale No. 3 | Normandie 1 | 6 | 12

8.5 | 48 | 89

Caviar-Lyksvad Baerii | waffles | sour cream | shallots | chives 30g | 50g

96 | 130

Caviar-Lyksvad Oscietra | waffles | sour cream | shallots | chives 30g | 50g

130 | 180

Sourdough bread from Tsugi Bakery | whipped brown butter

8

Grilled oyster | smoked cream | nori oil

10

Nordic sardine | rye bread | butter

18

Grilled monkfish skewers | smoked oyster mayo | horseradish

19

Struva | 5g Baerii caviar | sourcream

20

Beetroot | tarragon cream | egg yolk | roasted sunflower seeds

21

Foie gras of the sea | monkfish liver | sea buckthorn | hazelnuts

22

A handful of shrimp | smoked shrimp | aioli

23

Salmon tartar | rye bread crisp | salmon roe | dill

25

Fredrik`s box for 2 | smoked salmon selection | shrimp | dill-mayo | aioli | bread

59

Norwegian fish soup | fish & seafood | dill | cream

27

Skagen toast | shrimp | mayo | dill | lumpfish roe

28

Herring | egg | shallots | dill | chives | brown butter

26

Salmon | cucumber | asparagus foam

32

Poached skrei | Sandefjordsmør

36

Blue lobster tail | tarragon hollandaise

49

Potatoes | dill | butter

11

Glazed carrots | mustard sauce | rye bread crumble | cress

15

Kale and egg | nordic Chimichurri

15

Mixed grain risotto | Jerusalem artichoke | roasted hazelnuts | egg yolk | bay leaf-mayo

15

Nidelven Blå-Blue cheese | crisp bread | pear-verbena jam

18

White chocolate ganache | fennel | apple sorbet

16

Chocolate mousse | Flaggpunsch ice cream

15

Smoked vanilla | ice cream

7

Sea buckthorn | sorbet

7

“Our fish and seafood are sustainably farmed or wild caught. We source all our products directly from the Norwegian Master-smoker Fredrik Møller Andersen”

Origin fish & roe: Norway, Denmark

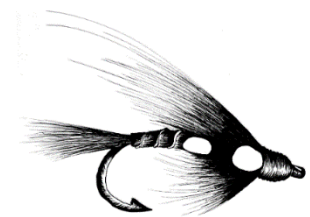
Origin caviar: Denmark

Origin shellfish: Norway

Origin oysters: France

Origin eggs: Switzerland

Origin bread: Zürich



Should you have any dietary requirements or allergies please speak to a member of staff. All prices in CHF include 8.1 % Mwst.

By the glass		1dl
Sparkling		
Alexandre Bonnet, Blanc de Noirs Extra Brut, Chardonnay, Champagne F		17.5
Franz Keller, Blanc de Blancs Brut, 2021, Chardonnay, Baden D		11
White		
Weingut Bastgen, Blauschiefer Riesling Trocken, 2024, Mosel D		10.5
Domaine des Trouillères, Annolium, 2024, Chardonnay/Pinot Noir, Auvergne F		10.5
Peter Nagyváradi, Furmint, 2023, Balaton H		11.5
Hubert Bouzereau-Gruère, Bourgogne Chardonnay, 2023, Bourgogne F		12.5
Orange		
Johannes Trapl, Karpatenschiefer, 2021, Grüner Veltliner, Carnuntum A		12
Red		
Michel Lafarge, Bourgogne Passetoutgrain, 2022, PN/Gamay, Bourgogne F		11.5
Sweet		5cl
Brännland, Claim Iscider, 2018, Västerbotten SE		9
Braastad, Pineau des Charentes, Cognac F		8
Beer		
Brown ale, Nøgne, Norway	33cl	7
Organic Pilsner, To Øl, Denmark	40cl	7.5
Whirl Domination IPA, To Øl, Denmark	40cl	8.5
Session IPA Tropical Rumble, To Øl, Denmark	33cl	7.5
Drinks		
Chinato Fizz	15cl	11
Nordic Negroni	5cl	12
G&T	15cl	18
Vermouth		
Wermut, Wermut Rot/Bianco, Switzerland	6cl	9
MUZ, Partida Creus, Spain	6cl	9
Akvavit		
Lysholms Linie, Norway	4cl	12
Aalborg Jubilæums, Denmark	4cl	13
Aalborg Taffel, Denmark	4cl	12
Copenhagen Destillery Long Pepper, Denmark	4cl	14
O.P Andersson, Organic Sweden	4cl	12
Helsinki Fiskehavn, Finland	4cl	14
Vodka		
Vodka Arctic, Gustav, Finland	4cl	12
Vodka Rye, Kyrö, Finland	4cl	12
Non-alcoholic		
Mineral water, Sparkling/Still	p.P.	5
Implosion Beer, To Øl, Denmark	33cl	7
Indian Tonic Water, Tundra, Norway	33cl	7.5
Rhubarb & Raspberry Tonic Water, Tundra, Norway	33cl	7.5
Apple Juice, Ringi, Norway	30cl	7.5
Villbrygg, Norway	15cl	8.5
Tim Wendelboe Coffee & Teelabor Tea		
Espresso		4.5
Americano/Double Espresso		5.5
Cappuccino/Flat White		6.5
Espresso Tonic		8.5
Teelabor Tea, Winterthur		7