



DINNER



# FRISK FISK

NORWAY-ZÜRICH

<b>Smorgasbord</b> [tasting menu, min. 2 pers.)	109
<b>Breton oysters Nr.3</b> 1   6   12	5.5   30   54
<b>Breton oysters spec.</b> 1   6   12	6.5   36   66
<b>Sourdough bread</b>   whipped brown butter	7
<b>Salmon crunch</b>   dill   cured egg yolk	9
<b>Sprat</b>   brioche   black garlic   chives   lemon zest	9
<b>Nordic sardine</b>   rye bread   butter	14
<b>Monkfish popcorn</b>   Danish remoulade	14
<b>Salmon tartar</b>   rye bread crisp   salmon roe   dill	17
<b>Kalix bleak roe</b>   potato crisps   sour cream	18
<b>A handful of shrimp</b>   cooked and smoked shrimp   aioli	19
<b>Fredrik`s box for 2</b>   smoked salmon selection   shrimp   dill-mayo   aioli   bread	54
<b>Smoked beetroot</b>   horseradish   egg   tarragon	16
<b>Norwegian fish soup</b>   salmon   cod   mussels   fennel   dill	23
<b>Skagen toast</b>   shrimp   mayo   dill   lumpfish roe	24
<b>Matjes</b> [130 gr] grated egg   shallots   chives   brown butter	24
<b>Grilled gravad salmon</b> [180 gr] mustard sauce	26
<b>Charred cod</b> [140 gr] buttermilk   dill oil	27
<b>Steamed halibut</b> [120 gr] shellfish hollandaise	29
<b>New potatoes</b>   dill   brown butter	8
<b>Grilled celeriac</b>   potato foam   chives	11
<b>Pearl barley risotto</b>   chantarelles   Belper Knolle	13
<b>Cauliflower</b>   egg   salmon roe   cucumber	14
<b>Nidelven Blå Cheese</b>   verbena-pear marmalade   fruit-nut bread	17
<b>White chocolate ganache</b>   fennel   apple sorbet	14
<b>Cheesecake</b>   blueberry sorbet   meringue	14
<b>Smoked vanilla</b>   ice cream	6
<b>Liquorice</b>   ice cream	6
<b>Sea buckthorn</b>   sorbet	6

«Our Salmon and seafood are sustainably farmed or wild caught. We source all our products directly from the Norwegian master smoker Fredrik»

*Origin fish/roe: Norway, Sweden  
Origin shellfish: Norway  
Origin oysters: France  
Origin eggs: Switzerland*

*All prices in CHF include 8.1 % Mwst.*

