

FRITZ'S FRAU FRANZI OFFERS A WORLD KITCHEN WITH AN EXPERIMENTAL TWIST. YOU CAN ORDER AS MANY OR AS FEW DISHES AS YOU WISH, LOTS IF YOU'RE REALLY HUNGRY OR JUST A FEW IF YOU'RE SNACKING WITH SOME DRINKS OR COCKTAILS.

THESE DISHES ARE GREAT FOR SHARING. YOU CAN TRY DIFFERENT FRAGRANCES, TASTES AND TEXTURES. IT'S ALWAYS WORTH TRYING AT LEAST ONE DISH THAT YOU NEVER HAD BEFORE.

FRITZ'S FRAU FRANZI BIETET EINE WELTKÜCHE MIT EXPERIMENTELLEM TOUCH. MIT DIESER KARTE KÖNNEN SIE SELBST EXPERIMENTIEREN: PROBIEREN SIE, SOVIEL SIE WOLLEN, GENIEßEN SIE DIE VERSCHIEDENSTEN AROMEN UND GESCHMACKSRICHTUNGEN, MIXEN SIE, TEILEN SIE!

BESTELLEN SIE EINFACH VIELES, WENN SIE RICHTIG HUNGRIG SIND – ODER WENIGE SPEISEN, WENN SIE NUR ETWAS KLEINES ZU DRINKS UND COCKTAILS WOLLEN. ES WIRD IMMER MINDESTENS EIN GERICHT DABEI SEIN, DAS SIE SO NOCH NIE GEGESSEN HABEN.

SPASSBRINGER

CALAMARETTI	grilled, with marinated pulpo, heirloom tomatoes, Lesbos feta cheese and Gazpacho stock	15
BROOK TROUT	pickled, with avocado, cream of wasabi, oyster mayonnaise and smoked fish Dashi	15
TYROLEAN VEAL	pickled filet and baked head, with kohlrabi, caper mayonnaise and mustard vinaigrette	16

WASSERSTOFF

PRAWN AND GURNARD	fried, with ratatouille, herbs provencale and bouillabaise stock	17
MULLET	fried, with mashed artichoke and artichoke salad, olives, rocket and Bottarga	18
HAKE SERVED IN 2 COURSES	raw marinated, with vegetables and rice roll and coconut-chinese ginger stock cooked in parchment, with brown butter, peanuts and ponzu vinaigrette	17

DESSERT

ORIGINAL BEANS AND LAKRIDS	chocolate ganache, poached peach, peach-licorice icecream and salt caramel	13
PLUM CAKE	baked and jelly, with almond icecream and rum cream	13
MANGO	warm Dim Sum with coconut icecream, coconut foam and passionfruit seeds	12

GEMÜSEGARTEN

BULGUR	salad, with red lentils, Harissa cream, spicy yoghurt and Tandoori chicken stock	14
LASAGNE	noodles with porcini mushrooms, spinach, parmesan and porcini mushroom foam	15
ORGANIC EGG	cooked at 62°C, with chanterelles, risotto, broccoli and chard	16

LANDPARTIE

BELLY OF THE DUROC PORK	36 hours cooked, with mashed potatoes, fried mushrooms and mushroom sauce	17
EIFEL RABBIT	confit saddle, stewed leg and fried liver, with white cream of onions, mushrooms and Pistou stock	19
ROASTBEEF	grilled, with tomato salsa, corn, potatoes baked in charcoal and BBQ jus	19

KÄSE

SELECTION OF CHEESE	with grain bread and fig-portwine jelly	13
TOMME DE SAVOIE	matured in grape, with grape leaves, vinaigrette of wine vinegar and walnuts	12

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BAR & RESTAURANT