

"GEMÜSEGARTEN"

TRUFFLE EGG 18
cooked at 62° C, with spinach, truffle foam
and Madeira sauce

WINTERSALAD 14
marinated beet root, beet root jelly, lettuce,
rye bread and horse radish buttermilk

"WASSERSTOFF"

PIKEPERCH 18
fried, with sous-vide cooked celery, mashed celery,
marinated celery and oxtail stock

HAKE 16
cooked in parchment, with brown butter,
peanuts and ponzu vinaigrette

"LANDPARTIE"

SHOAT 19
fried saddle, stewed joint, with savoy cabbage and
sauce with fermented red cabbage

OX CHEEK 17
with pearl barley risotto, cabbage in cranberry vin-
aigrette and pepper sauce

BELLY OF THE DUROC PORK 17
36 hours cooked, with mashed potatoes,
fried mushrooms and mushroom sauce

"SÜSSKRAM"

MANGO 12
warm dim sum, with coconut icecream,
coconut foam and passionfruit seeds

ORIGINAL BEANS AND LAKRIDS 13
chocolate ganache, poached pear,
pear-licorice-icecream and salt caramel

If you have any further questions about additives or allergens please ask our
service team

2 COURSES

CHEF'S CHOICE

€19,50

including 0,25l water, coffee and sweets

FRITZ'S
FRAU
FRANZI
BAR & RESTAURANT

