

PROWEIN MENU 2018

“SPASSBRINGER”

TYROLEAN VEAL

pickled filet and baked head, with kohlrabi,
caper mayonnaise and mustard vinaigrette

CODFISH

marinated in sea water and cooked in
parchment, with cauliflower, passepierre and
mussel sabayon

BELLY OF THE DUROC PORK AND SCALLOP

roasted, with Mu-Err-Mushrooms,
edamame and mushroom Dashi

MARENSIN QUAIL

fried, with quail's liver, onion marmelade,
savoy cabbage and sauce with fermented red
cabbage

TOMME DE SAVOIE

matured in pomace, with wine vinegar vinai-
grette, trevisano and walnuts

ORIGINAL BEANS UND LAKRIDS

chocolate ganache, poached pear, pear-licorice
icecream and salt caramel

“SÜSSKRAM”

PRICES

6 COURSE MENU 109,00 €

5 COURSE MENU 96,00 €

(WITHOUT CHEESE)

4 COURSE MENU 78,00 €

(WITHOUT CHEESE AND SCALLOP)

**FRITZ'S
FRAU
FRANZI**

BAR & RESTAURANT

