

PROBIEREN SIE UNSERE "WELTKÜCHE MIT EXPERIMENTELLEM TOUCH". AUSGEZEICHNET MIT EINEM GUIDE-MICHELIN STERN \* (\*2018) OFFERiert IHNEN DAS FRITZ'S FRAU FRANZI EINZIGARTIG KREATIVE UND LIEBEVOLL ZUEBREITETE SPEISEN.

WIR FREUEN UNS ÜBER DIE LIEBE ZUM GENUSS, DIE WIR MIT IHNEN TEILEN.

IHR BENJAMIN KRIEDEL  
FRITZ'S FRAU FRANZI KÜCHENCHEF

EXPERIENCE OUR WORLD CUISINE WITH AN EXPERIMENTAL TOUCH. AWARDED WITH A GUIDE-MICHELIN STAR \* (\*2018) FRITZ'S FRAU FRANZI OFFERS UNIQUE, CREATIVE AND LOVINGLY PREPARED COMPOSITIONS.

IT IS OUR PLEASURE TO SHARE OUR FRITZ'S FRAU FRANZI FLAVOUR WITH YOU.

## SPASSBRINGER

|                  |   |    |
|------------------|---|----|
| TROUT            | tataki and smoked, with sous vide cooked celery, wheat and apple celery stock                               | 17 |
| CANADIAN LOBSTER | fried lobster tail and lobster cocktail, with different types of tomatoes, lobster jelly and Gazpacho stock | 21 |
| TYROLEAN VEAL    | pickled filet and baked head, with kohlrabi, caper mayonnaise and mustard vinaigrette                       | 17 |

## WASSERSTOFF

|                             |  |    |
|-----------------------------|--|----|
| PLAICE                      | flamed, with lardo, wild cauliflower, North Sea shrimps and smoked fish Dashi  | 18 |
| RAY                         | fried, with caper gremolata, marinated onions, aspic and stock of "Frankfurter green herbs"  | 18 |
| HALIBUT SERVED IN 2 COURSES | raw marinated, with fermented fennel and Canh Chua stock<br><br>smoked and prepared in parchment, with green asparagus, peas and Canh Chua vinaigrette | 19 |

## DESSERT

|                          |  |    |
|--------------------------|--|----|
| ORIGINAL BEANS & LAKRIDS | chocolate ganache, poached pear, pear-licorice icecream and salty caramel              | 13 |
| STRAWBERRIES             | sauce and marinated, with curd cheese mousse, basil- olive oil sorbet and herb liqueur | 13 |
| MANGO                    | warm Dim Sum with coconut icecream, coconut foam and passionfruit seeds                | 13 |

## GEMÜSEGARTEN

|            |  |    |
|------------|--|----|
| ARTICHOKE  | fried, with mashed artichoke, olive oil and bell pepper stock      | 16 |
| CANNELLONI | filled with Boletus mushrooms, fried Boletus mushrooms and spinach | 18 |

## LANDPARTIE

|                  |   |    |
|------------------|---|----|
| DUROC PORK BELLY | 36 hours cooked, with mashed potatoes, fried mushrooms and mushroom sauce                       | 17 |
| SPRING CHICKEN   | fried breast, baked leg, with chanterelles, purslane and "La Bonnotte" potato                   | 19 |
| DRY AGED LAMB    | fried saddle and stewed leg, with salad of zucchini, roasted lettuce, quinoa and juice of beans | 21 |

## KÄSE

|  |  |    |
|--|--|----|
| SELECTION OF CHEESE FROM AFFINEUR WALTMANN | with grain bread and fig-portwine jelly                                  | 13 |
| TOMMES DE SAVOIE                           | matured in pomarce, with wine vinegar vinaigrette, trevisano and walnuts | 13 |

