

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

TROUT	raw marinated and smoked, with fermented Chinese leaves, "Schwarzwald MISO" and ponzu vinaigrette	17
SEA FOOD	mussel salad, with crustacean mayonnaise, marinated radish, calamari, North Sea shrimps and mandarine	17
TYROLEAN VEAL	pickled filet and baked head, with kohlrabi, caper mayonnaise and mustard vinaigrette	16

WASSERSTOFF

CODFISH	marinated and steamed in sea water, with cauliflower and mussel sabayon	18
PIKEPERCH	fried, with sous vide cooked celery, mashed celery, marinated celery and oxtail stock	18
SCALLOP SERVED IN 2 COURSES	fried with Chinese morrels, smoked royale, lardo and mushroom dashi prepared in shell, with black salsify, kale and black truffle	19

DESSERT

ORIGINAL BEANS AND LAKRIDS	chocolate ganache, poached pear, pear-licorice icecream and salt caramel	13
COFFEE, MILK AND SUGAR	milk cream, milk foam, molasses, rum and SCHVARZ coffee	13
MANGO	warm Dim Sum with coconut icecream, coconut foam and passionfruit seeds	13

GEMÜSEGARTEN

WINTERSALAD	marinated beet root, beet root jelly, lettuce, rye bread and horseradish buttermilk	14
TRUFFLE EGG	cooked at 62°C, with spinach, truffle foam and Madeira sauce	18

LANDPARTIE

BELLY OF THE DUROC PORK	36 hours cooked, with mashed potatoes, fried mushrooms and mushroom sauce	17
MARENSIN QUAIL	fried with quail's liver, onion marmelade, savoy cabbage and sauce with fermented red cabbage	19
SHORT RIB & BAVETTE	stewed and fried, with pepper cream, artichoke, salad of mushrooms and goulash stock	19

KÄSE

SELECTION OF CHEESE FROM AFFINEUR WALTMANN	with grain bread and fig-portwine jelly	13
VACHERIN MONT D'OR	melted, with red endive, chestnuts and wine vinegar	13

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BAR & RESTAURANT