

## “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

CODFISH 18  
marinated and steamed in sea water,  
with cauliflower, seaweed and mussel sabayon

## “LANDPARTIE”

MARENSIN QUAIL 19  
fried with quail's liver, onion marmelade, savoy  
cabbage and sauce with fermented red cabbage

CALF'S LIVER 17  
fried, with truffled black salsify, mashed black  
salsify, stewed onions and pear balm

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

## “SÜSSKRAM”

MANGO 13  
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

