

"GEMÜSEGARTEN"

FREGOLA SARDA 16
creamy cooked, with spinach, basil pesto
and vegetable stock

"MÜNSTERLÄNDER" ASPARAGUS 16
roasted and sour marinated, with morrels, fried egg
yolk and watercress 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, passepierre 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 18
fried, with white asparagus ragout, stewed onions
and morrels in sherry sauce

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

LUNCH MENU

