

NEW YEAR'S EVE MENU AT FRITZ'S FRAU FRANZI

MENU AT DIFFERENT STATIONS IN THE RESTAURANT

AT THE BAR

SEAFOOD

oysters, Bavarian prawn
and marinated Fjord trout

AT THE FLOWER WALL

ORGANIC EGG

cooked at 63° C, with parsnip
and truffle foam

IN THE MIDDLE OF THE RESTAURANT

TYROLEAN VEAL

tatar, with smoked crème fraîche
and wild capers

OUT OF THE KITCHEN

IBERICO PORK SQUARE

from the Big Green Egg, with ABB
mustard and stewed onions

DESSERT

BOMBE GLACÉE NEW YEAR'S EVE
with different toppings

RACLETTE

melted, with winter salads,
and "TBA-vinegar"

PRICE PER PERSON € 154
INCLUDING A GLAS OF CHAMPAGNE FOR
APERITIF , WATER AND COFFEE

**FRITZ'S
FRAU
FRANZI**

BAR & RESTAURANT

