

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 ZUBEREITETE 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

MAKEREL "BONNE FEMME"	marinated and smoked, with onions, sour cream and apple celery stock	18
SHABU SHABU	oxtail, with raw beef filet, pulpo, mushrooms and Shabu Shabu stock	19
SCALLOP	fried, with parsnip, stock & mousse of Marensin chicken and passe-pierre we recommend you Alba truffle at € 9 per gram	19

WASSERSTOFF

LEMON SOLE	flamed, with lardo, wild broccoli, North Sea shrimps and smoked fish Dashi	18
BAVARIAN PRAWN AND CODFISH	ceviche and fried, with tapioca, green cabbage and Borschtsch stock	19
ANGLER-FISH SERVED IN 2 COURSES	smoked cheek, with pumpkin and purple curry stock prepared in parchment, with lentils, pumpkin seeds and pumpkin foam	21

DESSERT

ORIGINAL BEANS & LAKRIDS	chocolate ganache, poached pear, pear-licorice icecream and salty caramel	13
GINGER BREAD	cream and crumble, with apple and egg 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	17
ORGANIC EGG	cooked at 63°C, with black salsify, potato foam and spinach we recommend you Alba truffle at € 9 per gram	16

LANDPARTIE

DUROC PORK BELLY	36 hours cooked, with mashed potatoes, fried mushrooms and mushroom sauce	18
SADDLE OF DEER CALF	fried, with parsley root, kale, poppyseed and fermented red cabbage juice	23
OX CHEEK	stewed, with celery prepared in salt, veal tongue and champignons	21

KÄSE

SELECTION OF CHEESE FROM AFFINEUR WALTMANN	with grain bread and fig-portwine jelly	13
VACHERIN MONT D'OR	lukewarm, with lamb's lettuce and chestnuts in truffle honey we recommend you Alba truffle at € 9 per gram	15

