

LUNCHBREAK
@ FRITZ'S FRAU FRANZI BAR
& RESTAURANT

STARTERS AT THE BAR

BORSCHTSCH 9,5
with beet root, cabbage and smoked duck breast

FJORD TROUT 13
marinated, with salad od celery, green apple stock
and onion sour cream

MAIN COURSES FROM THE KITCHEN

CODFISH 18
prepared on salt, with cauliflower, wild broccoli
mussels and smoked crème fraîche

CALF'S LIVER 18
fried, with pearl barley, stewed onions
and apple vinegar

RISOTTO 16
with parmesan, leaf spinach and poached egg

we are happy to offer you Alba truffle at
€ 9 per gram

SWEETS

APPLE 7,5
ragout, with almond crumble and gingerbread
icecream

PYRAMID CAKE 7,5
with tonka bean icecream and punch sauce



If you have any further questions about additives or allergens please ask our
service team

DRINKS

STIFTSQUELLE MEDIUM / NATURELL
0,75l 6 / 0,25l 3

BUBBLES

2015 BLANC DE BLANCS SEKT
Weingut Krack, Pfalz
0,75l 40 / 0,1l 7

SALMON BRUT
Chaumuzy, Champagne
0,75l 69 / 0,1l 12

WHITE WINE

2014 RIESLING "DEIDESHEIM"
Weingut Bürklin-Wolf, Pfalz
0,75l 45 / 0,1l 7,5

2017 WILDER SILVANER
Weingut Weigand, Franken
0,75l 45 / 0,1l 7,5

2017 TRADITION
Domaine de Gravennes, Côtes du Rhône
0,75l 32 / 0,1l 5,5

RED WINE

2016 PINOT NOIR "FRONHOF"
Weingut Pflüger, Pfalz
0,75l 46 / 0,1l 7,5

2013 ZWEIGELT "RESERVE"
Weingut Schloss Halbtorn, Burgenland
0,75l 42 / 0,1l 7