

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	19

## WASSERSTOFF

RAY	fried, with mussels, calamaretti, lovage oil and Escabeche stock	21
BAVARIAN PRAWN AND CODFISH	ceviche and fried, with tapioca, green cabbage and Borschtsch stock	19
LABEL ROUGE SALMON SERVED IN 2 COURSES	raw marinated, with turnip greens, wasabi and miso prepared in banana leave, with kimchi, sesame and coconut-ginger stock	23

## DESSERT

ORIGINAL BEANS & LAKRIDS	chocolate ganache, poached pear, pear-licorice icecream and salty caramel	13
BANANA	caramelized and sorbet, with szechuan pepper and kalamansi stock	13
MANGO	warm Dim Sum with coconut icecream, coconut foam and passionfruit seeds	13

## GEMÜSEGARTEN

POTATO FIELD	Ramona potato prepared in salt, with onion cream, chives and garlic butter	17
ORGANIC EGG	cooked at 63°C, with black salsify, Perigord truffle foam and spinach we recommend you 3g marinated Perigord truffle at € 9	18

## LANDPARTIE

DUROC PORK BELLY	36 hours cooked, with mashed potatoes, fried mushrooms and mushroom sauce	18
"OLDENBURGER" DUCK	fried breast, with parsley root, kale, poppyseed and fermented red cabbage juice	23
TYROLEAN VEAL	prime boiled beef, knuckle, sweetbread and head, with celery and truffle stock we recommend you 3g marinated Perigord truffle at € 9	23

## KÄSE

SELECTION OF CHEESE FROM AFFINEUR WALTMANN	with grain bread and fig-portwine jelly	14
VACHERIN MONT D'OR	lukewarm, with lamb's lettuce and chestnuts in truffle honey we recommend you 3g marinated Perigord truffle at € 9	15

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BAR & RESTAURANT