

LUNCHBREAK

@ FRITZ'S FRAU FRANZI

"SPASSBRINGER"

ISLAND SALMON 13
tataki, with inlaid pickles, wakame
and ponzu stock

"ANRATHER" ASPARAGUS 13
roasted and marinated with morrel salad,
Cecina de Leon and shallot vinaigrette

"HAUPTPARTIE"

CODFISH 18
steamed, with pak choi, glass noodle salad and
coconut-galgant-stock

PORK BELLY 19
roasted, with wheat ragout, turnip greens and
mushroom jus

RISOTTO 16
creamy cooked, with green asparagus, Mimolette
and wild garlic pesto

"SÜSSKRAM"

RHUBARB 11
baked in sugar crust, with
mousse and peas

MANGO 8
sorbet with coconut foam
and passionsfruit tapioca

LUNCHBREAK 3-COURSE MENU € 36,5 P.P.
Please ask for our daily offer!



If you have any further questions about allergies, please contact our service team

DRINKS

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

BUBBLES

2016 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

2017 RIESLING FEINHERB
Weingut Hamm, Rheingau
0,75l 37 / 0,1l 6

2017 WEISSBURGUNDER "APPENHEIM"
Weingut Knewitz, Rheinhessen
0,75l 47 / 0,1l 7,5

2017 GRÜNER VELTLINER
"IN DER SCHABLAU - RESERVE"
Weingut Ingrid Groiss, Weinviertel
0,75l 46 / 0,1l 7,5

RED WINE

2017 PINOT NOIR "FRONHOF"
Weingut Pflüger, Pfalz
0,75l 46 / 0,1l 7,5

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

FRITZ'S
FRAU
FRANZI
BAR & RESTAURANT