

MENU @ FRITZ'S FRAU FRANZI

HARDCORE IKEJIME TROUT

lukewarm and flamed, with mustard, trout caviar
and smoked vinaigrette

"SIMMENTALER" BEEF

tatar, with sweetbread, "Frankfurter" herb foam
and puy lentil vinaigrette

"GRAFSCHAFTER" ESCARGOT

fried in a portobello mushroom, with watercress,
wild garlic and Lady Anna potato

DANISH ANGLER-FISH

fried filet, smoked cheek, with green "Anrather"
asparagus and pulpo mousseline

"EIFLER" LAMB

fried saddle and glazed belly, with mashed
eggplant, morrels filled with liver and jus with
Piment d'Espelette

LOWER RHENISH RHUBARB

baked in sugar crust, with butter milk icecream,
peas, tarragon and common wood sorrel

6-COURSE MENU € 108 PER PERSON

5-COURSE MENU € 96 PER PERSON
(without escargot)

4-COURSE MENU € 78 PER PERSON
(without tatar and escargot)



If you have any further questions about allergies or intolerances please ask
our service team

MY PHILOSOPHY AND INSPIRATION

TERROIR

Fantastic wines tell their origin.
My dishes should reflect their story.

PRODUCT

The unique taste should be preserved.
Terms such as sustainability and seasonality are
very important to me and shape my kitchen style.
we can not improve nature's products but only
use them more efficiently.

UNIQUENESS

Courts have to tell their own stories, but that
requires new ways and combinations.
therefore, my ambition is to search and
implement them every day anew

BENJAMIN KRIEGEL

Chef

