

# LUNCHBREAK

@ FRITZ'S FRAU FRANZI

## "SPASSBRINGER"

"SIMMENTALER" BEEF 15  
tataki with artichokes, chanterelles and  
chanterelles-aioli

ISLAND SALMON 14  
raw marinated, with Daikon radish, radishes and  
Tamari-soy-sauce

## "HAUPTPARTIE"

NORTH SEA LENG 18  
steamed, with sea mussels, cauliflower cream,  
broccoli salad and brown butter

TYROLEAN VEAL 18  
prime boiled beef, with buckwheat, king oyster  
mushrooms, peapods and horseradish sauce

CANNELONI 17  
filled with boletus mushrooms and ricotta cheese,  
spinach and pine nuts

## "SÜSSKRAM"

STRAWBERRIES 9  
marinated, with sour cream ice and  
honey-oat-crunch

ORIGINAL BEANS 10  
tarte, with caramel ice cream and  
salt-licorice-powder

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

2016 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