

MENU @ FRITZ'S FRAU FRANZI

YELLOW FIN MACKEREL

tataki and lukewarm belly, with cucumber,
wasabi and cucumber fond

"SIMMENTALER" BEEF

marinated filet and baked breast, with
chanterelles, celery and oxtail stock

POTATO FIELD

Ramona potato prepared in salt, with onion
cream, chives and garlic butter

NORTH SEE LENG

cooked in seawater, with cauliflower, red seaweed
and mussel-sabayon

"EIFLER" LAMB

fried saddle, glazed belly, with white beans,
boletus mushrooms
and Jus with fermented pepper

CHEESE CAKE

poached, with blueberries, raspberries, lemon
verbena and yoghurt-lime-sorbet

6-COURSE MENU € 110 PER PERSON

5-COURSE MENU € 96 PER PERSON
(without potato field)

4-COURSE MENU € 82 PER PERSON
(without potato field and beef)



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

