

## MENU @ FRITZ'S FRAU FRANZI

### YELLOW FIN MACKEREL

raw marinated, with crab, cauliflower  
and crab stock

### SHABU SHABU

stock, with oxtail, tataki of beef  
and enoki mushrooms

### PIKEPERCH

fried and raw marinated, with fermented  
cabbage, aspic and Riesling-mustard sauce

### BLACK SALSIFY

glazed and mashed, with black truffle,  
mushrooms and truffle stock

### GERMAN HEIFER

dry aged Roastbeef, with filled champignons  
marrow and grilled vegetable cream

### SNOWBALL

Brownie, with chocolate ganache, spicy snow  
and blood orange

6-COURSE MENU € 119 PER PERSON

5-COURSE MENU € 103 PER PERSON  
(without pikeperch)

4-COURSE MENU € 84 PER PERSON  
(without shabu shabu and pikeperch)



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

## MY PHILOSOPHY AND INSPIRATION

### TERROIR

Terroir is the meeting point of climate, soil and landscape.  
Like great wines are supposed to reflect my dishes their origin.

### 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

