

## MENU @ FRITZ'S FRAU FRANZI

### SEAFOOD 23,52

aspic of pulpo, flamed scallop and snow crab,  
with Puy lentils and chives oil

### GRAFSCHAFTER ESCARGOT 20,58

baked in Portobello, with flamed pearl onions  
and Frankfurter green herbs

### ANGLER-FISH 24,63

fried filet and smoked cheek, with cauliflower,  
watercress and Sauce Mousseline with urchin

### TYROLEAN VEAL 22,57

sweetbread and aspic, with mashed celery,  
egg yolk, roasted whey and veal stock

### ETOUFFÉE PIGEON 28,46

fried, with fermented red cabbage, liver, barley,  
beechnut and sauerbraten stock

### ORIGINAL BEANS AND LICORICE 15,70

white and dark chocolate-ganache, with jellied  
cherries, cherry-licorice-ice cream  
and salted caramel

6-COURSE MENU € 119,79 PER PERSON

5-COURSE MENU € 105,73 PER PERSON  
(without escargot )

4-COURSE MENU € 86,33 PER PERSON  
(without tyrolean veal and escargot)



all prices are in Euro and incl. VAT

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

