

## MENU @ FRITZ'S FRAU FRANZI

### "SPASSBRINGER"

carrots and cabbage,  
Kimchi pancakes, North Sea prawn,  
salmon trout, Ponzu, coconut-ginger stock

### LAKE CONSTANCE WHITEFISH

flamed and smoked, with Borschtsch aspic, sour  
cream and cream of fermented white cabbage

### GERMAN BEEF

Roastbeef, raw marinated with artichoke salad,  
fennel and consommé

### NORTH SEA SOLE

fried, with cauliflower, passepierre, razor clam  
and Sauce Mousseline of green crab

### PORTOBELLO

filled with matured Gouda, fermented leek,  
quail's egg, lamb bacon and onion stock

### WESTPHALIAN IBERICO PORK

stewed and fried, with fermented red cabbage,  
Ramona potato and Kamppot-pepper sauce

### APRICOT

sorbet and jelly, with chervil biscuit, apricot  
stone, brown butter and elder Kombucha

6-COURSE MENU € 123 PER PERSON

5-COURSE MENU € 107 PER PERSON

(without portobello )



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

### WORLD KITCHEN WITH AN EXPERIMENTAL TOUCH MEANS TO ME...

... to apply the techniques from the kitchens of the world to our local food. We experiment with these techniques to create new tastes.

### 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

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