

MENU @ FRITZ'S FRAU FRANZI

"SPASSBRINGER"

carrots and cabbage,
Kimchi pancakes, North Sea prawn,
marinated filet of veal, puy lentils, caper's leaves

ALLGÄU CHAR

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

BAVARIAN DEER

tataki, with celery, celery kimchi, deer pear
and deer 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

ETOUFÉE PIGEON

fried, with savoy cabbage, Macadamia nut,
raisins and pigeon liver toast

PLUM

inlaid and sorbet, with rum cream, malt cream
and cinnamon crumbles

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

In order not to miss any news, please use the QR code and suscribe to our newsletter

