

## SILVESTER @ FRITZ'S FRAU FRANZI

### "SPASSBRINGER"

sea food  
poached oyster, flamed scallop,  
marinated prawn

### OLDENBURGER DUCK

graved breast and roasted liver,  
with fermented red cabbage, quince and  
elderflower vinaigrette

### COD FISH

cooked in parchment, with mussels,  
wild broccoli and mussel zabaione

### MARENSIN CHICKEN

roasted breast, with Anapurna Curry,  
corn and cheddar

### TRUFFLE EGG

cooked at 63°, with spinach, truffle froth  
and Madeira sauce

### GERMAN BEEF

roastbeef from Big Green Egg,  
with stewed onions, red onion jam and  
radish

### RACLETTE

melted, with barley, grape and  
grated deer ham

### ICE BOMBE

"Fürst Pückler"

€ 179 PER PERSON

INCL. 1 GLAS OF CHAMPAGNE, WATER &  
COFFEE



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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