

# CHRISTMAS @ FRITZ'S FRAU FRANZI

## "SPASSBRINGER"

### YELLOWFIN MACKEREL

tataki, with fermented chili, bio soy sauce  
and ponzu vinaigrette

### SCALLOP

flamed, with parsnip, creme fraîche,  
duck mousse and duck stock

### NORTH SEA SOLE

fried, with kale, sea urchin and  
moussline from potato and sake

### BLACK SALSIFY

cooked in brown butter, with truffel crumble,  
truffle froth and mushroom dashi

### SADDLE OF DEER VEAL

roasted pink, with parsley root, poppy seeds,  
king trumpet mushrooms and  
elderflower vinegar jus

### VACHERIN

lukewarm, with apple, celery and  
truffle honey vinaigrette

### CHRISTMASBALL

gingerbread mousse, with almond snow,  
ice cream from egg liquer and  
orange rum sauce

7-COURSE MENU € 152 PER PERSON

6-COURSE MENU € 128 PER PERSON  
(without Vacherin)

5-COURSE MENU € 114 PER PERSON  
(without Vacherin and yellowfin mackerel)



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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