

PRELUDE

AMUSE

PRUNIER "CAVIAR FRANCAISE BAERII"
GARDEN CUCUMBER NORTH SEA CRAB
HAZELNUT

GREEN ASPARAGUS
FROM BADEN
SHEEP YOGHURT WILD GARLIC
GRAIN-HONEY-VINAIGRETTE

SAUERLAND BROWN TROUT
OXHEART TOMATOES
FROM THE STOFFELS FARM
WATERMELON CHANTERELLES

PIKE PERCH FROM THE IJSSELMEER
CORN SPRING LEEKS
LEEK VINAIGRETTE

GENTLY STEWED BEEF SHOVEL
ROMAINE LETTUCE ROSCOFF ONIONS
PARMESAN CHEESE

CHEESE SELECTION
AFFINEUR VOLKER WALTMANN
CHUTNEY GRAPES FRUIT BREAD

STRAWBERRIES
SORREL
GOAT CURD FROM THE VOLCANIC EIFEL

7-COURSE MENU	152
WINE PAIRING	62
6-COURSE MENU	142
WITHOUT CHEESE	
WINE PAIRING	53
5-COURSE MENU	134
WITHOUT SEA BASS & CHEESE	
WINE PAIRING	41



ALL PRICES ARE IN EUROS AND
INCLUDE STATUTORY VAT
IF YOU HAVE ANY QUESTIONS ABOUT
ALLERGENS, PLEASE DO NOT HESITATE
TO CONTACT OUR SERVICESTAFF.

GOURMETS IN ACTION...

WE WANT WITH TASTE TO INSPIRE.

WE PROCESS EXCLUSIVELY
ETHICALPRODUCED PRODUCTS
SUSTAINABLY PRODUCED.

WE ARE UNITED BY ENTHUSIASM
FOR THE CRAFT.

WE LOVE TO COOK. WE ARE THE
HOSTS.

BE INPIRED BY OUR PASSION.

CASUAL FINE DINING
AT ITS BEST AT
FRITZ'SFRAUFRANZI.

YOUR TOBIAS ROCHOLL
CHEF DE CUISINE



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