

## VEGETARIAN PRELUDE

### AMUSE

**FAKE GOOSE LIVER**  
COFFEE APRICOT SUNFLOWER SEEDS

**GREENE ASPARAGUS  
FROM BADEN**  
SHEEP JOGHURT WILD GARLIC  
CEREAL-HONEY-VINAIGRETTE

**FAKE SCALOP**  
KING OYSTER MUSHROOM ALGES  
SEVEN-HERB DASHI

**CORN IN TEXTURES**  
SPRING LEEKS, POPPY SEEDS  
LEEK VINAIGRETTE

**CAULIFLOWER**  
CHANTERELLES OXHEART TOMATOES  
FROM THE STOFFELS FARM  
TOMATO-CHANTERELLE-VINAIGRETTE

**CHEESE SELECTION**  
**AFFINEUR VOLKER WALTMANN**  
CHUTNEY GRAPES FRUIT BREAD

**STRAWBERRIES**  
SORREL  
GOAT CURD FROM THE VOLCANIC EIFEL

7-GANG MENÜ 125  
WINE PAIRING 62

6-GANG MENÜ 115  
WITHOUT CHEESE  
WINE PAIRING 53

5-GANG MENÜ 96  
WITHOUT SCALOP & CHEESE  
WINE PAIRING 41



All prices are in Euro and are subject to value added tax.  
If you have any questions about allergens, please contact our service team

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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