

WELCOME TO "GOURMET IN ACTION" -  
EXPERIMENTIERFREUDIG UND GENUSS-AFFIN  
PRÄSENTIERT SICH DIE KÜCHE VON  
**TOBIAS ROCHOLL**. BEGLEITEN SIE IHN IN  
SEINE WELT DES CASUAL FINE DINING.

ES IST DIE LIEBE ZUM GENUSS, DIE  
DAS **FRITZ'S FRAU FRANZI** MIT IHNEN TEILT.

**IHR TOBIAS ROCHOLL**  
FRITZ'S FRAU FRANZI KÜCHENCHEF

WELCOME TO "GOURMET IN ACTION" -  
**TOBIAS ROCHOLL'S** CUISINE IS EXPERIMENTAL  
AND ENJOYABLE. ACCOMPANY HIM  
INTO HIS WORLD OF CASUAL FINE DINING.

IT IS OUR PLEASURE TO SHARE OUR  
**FRITZ'S FRAU FRANZI** FLAVOUR WITH YOU.

FOR A GOOD TIME

**FRITZ'S**  
**FRAU**  
**FRANZI**  
BAR & RESTAURANT

MENU

COMPOSE YOUR FAVORITE MENU OR LET YOURSELF BE SURPRISED BY THE **CHEFS CHOICE MENU**.

**5-COURSE MENU 138**

**6-COURSE MENU 162**

**7-COURSE MENU 179**

NO MENU FOR YOU TODAY? YOU CAN ALSO ENJOY **À LA CARTE WITH US**.

## PRELUDE

FAKE GOOSE LIVER, COFFEE,  
APRICOT, SUNFLOWER SEEDS  **29**

CELERY ROOT, EKTE GEITOST GOAT  
CHEESE FROM NORWAY, CELERY,  
CITRUS-VINAIGRETTE <sup>5,8,9</sup>  **29**

SAUERLAND BROWN TROUT,  
BEETROOT, GRANNY SMITH <sup>3,8</sup> **37**

## MAIN COURSE

GOULASH JUICE  
POTATOES, PONTED CABBAGE,  
SAUERKRAUT <sup>10</sup>  **39**

BLACK-FEATHERED CHICKEN FROM  
MIÉRAL FROM BRESSE, CHICORY,  
ALMONDS, SALTED LEMON <sup>2</sup> **49**

## INTERMEDIATE

LANGUSTINE FROM DENMARK, BEANS,  
PEARS, LARDO DI COLONNATA <sup>7</sup> **43**

ZANDER FROM THE IJSSELMEER,  
CARROTS, SPRING LEEK,  
LEEK-VINAIGRETTE <sup>3,5</sup> **39**

FAKE SCALOP, HERB CHAR,  
PUMPKIN, PEANUTS,  
PUMPKIN SEED-VINAIGRETTE <sup>6</sup>  **29**

MUSSELS FROM THE NORTH SEA,  
CAULIFLOWER, CAMOMILE,  
HAZELNUT <sup>1,7,11</sup> **32**

## CHEESE & DESSERT

CHEESE SELECTION AFFINEUR  
VOLKER WALTMANN, CHUTNEY,  
GRAPES, FRUIT BREAD <sup>8</sup>  **19**

HONEY FROM THE BERGISCHEN LAND,  
LEMON, HONEY CAKE,  
GARDEN CRESS <sup>8</sup>  **19**