

Starter

VEGETARIAN

SMOKED GOLDEN BEETROOT €19  
soy yogurt, peach, buckwheat

ARTICHOKE €29  
salad & roasted, field caviar, Ajo blanco

GRILLED KING OYSTER MUSHROOMS €21  
spicy glaze, peanuts, chili crisp

WILD HERB SALAD €25  
raw, fermented & pickled vegetables, strawberry-basil vinaigrette

FISH & MEAT

SCALLOP AGUACHILE €32  
avocado, cucumber, cilantro, jalapeño

BLACK FOREST TROUT €25  
Smoked trout beurre blanc, ember baked kohlrabi, Riesling wine leaves & mustard seeds

JELLIED VENISON ESSENCE €21  
spiced saddle of venison, root vegetables, Normandy crème fraîche

FRITZ & FELIX TARTAR €29  
egg yolk miso cream, “Belper Knolle” cheese

DAILY CHANGING CATCH & ROAST OF THE DAY

Welcome to Fritz & Felix!

Enjoy first-class cuts, the finest fish and inventive vegetarian & vegan creations from near and far. At our legendary Charcoa Grill, Chef Farid Fazel crafts unique flavor variations. Our service team will introduce you to the daily “Catch & Roast of the Day.” Our award-winning wine list and extravagant cocktails from the urban Fritz & Felix Bar will round off your culinary journey perfectly.

Main Courses

VEGETARIAN

ACQUARELLO RISOTTO €32  
Balzhofen sheep’s cheese, artichoke

LEEK HEARTS €25  
Preserved lemon, Vadouvan foam, potatoes, Macadamia nuts

FISH & MEAT

LOCAL SALMON TROUT €39  
Beurre blanc, grilled lettuce heart, anchovies & caper vinaigrette

BRETON TURBOT €55  
Sea urchin & lobster nage, mashed potatoes, confit fennel

GRILLED SADDLE OF VENISON €48  
Lardo, jalapeño, cabbage roll, sweet potato

DRY-AGED BLACK-FEATHER CHICKEN €38  
Parmesan foam, chanterelles, hazelnut gnocchi, grilled zucchini

CUTS FROM THE CHARCOA GRILL

DRY AGED VEAL BAVETTE €32  
Galician Ternera Gallega veal aged for over 28 days, 250 g

ALBTAL BEEF TENDERLOIN €49  
Butcher Bernd Glasstetter, 200 g

DRY AGED ALBTAL BEEF ENTRECÔTE €49  
Butcher Bernd Glasstetter aged for over 21 days, 300 g

DRY AGED CÔTE DE BOEUF €18  
from 1 kg / per 100 g Butcher Bernd Glasstetter aged for over 21 days

SPRING CHICKEN €29  
butterflied, preserved lemon Gremolata

Side dishes

each €8

CUCUMBER SALAD  
yogurt, dill

GRILLED VEGETABLES  
labneh, smoked paprika

ROASTED BROCCOLI  
chili crisp, Piedmont hazelnuts

POTATO PURÉE  
brown butter crisp

CRISPY FRIES

Last but not least

DESSERTS each €16

MILLE FEUILLE  
plums from Bühl, Kombu, Magnolia ice cream

COLD BREW & TONKA BEAN CRÈME BRÛLÉE  
blackberries & blackberry buttermilk ice cream

FRITZ & FELIX “BOLLENHUT”  
Original Beans chocolate cherries, cherry sorbet

ICE CREAM per scoop €4

COUNTRY MILK & TAHITIAN VANILLA BUTTER CROISSANT MAGNOLIA & CREAM

SORBET / SHERBET per scoop €4

PASSION FRUIT–SOUR CREAM CHERRY  
PIURA PORCELANA CHOCOLATE

CHEESE €25

CHEESE SELECTION  
by Maître Antony, fruit bread