



## Starters

### Vegetarian

<b>Glazed beet root</b> fermented blueberries, butter milk, tarragon	18 €	<b>Celery out of the embers</b> mushroom creme, apple-balsamic vinegar, endive, black walnuts	19 €
<b>Velouté of grilled chestnuts</b>  coconut, mandarin, cashew, shiso	18 €	<b>Lettuce heart</b>  cucumber, salt lemon, pistachio	19 €

### Fish & Meat

<b>Plucked king crab</b> pampelmuse vinaigrette, courgette, Sansho pepper leaves	32 €	<b>Boiled beef from Tirol</b> shallot vinaigrette, chives creme, horseradish ice cream	21 €
<b>Wild pikeperch</b> marinated and grilled with shio koji, bacon from South-Tirol, spring garlic	21 €	<b>Fritz &amp; Felix tartar</b> truffle, brioche, miso-eggolk	29 €

## Charcoa

Our Galican CHARCOA grill makes all of our dishes a special experience. Manufactured near Lugo by Pedro Lopez Garcia who started the Charcoa Grill Manufactory in 1998.

## Main Courses

### Vegetarian

<b>Agnolotti del Plin &amp; truffle</b> Fontina cheese, courgette, hazelnuts from Piedmont	32 €	<b>Hokkaido pumpkin</b>  harissa, soy yogurt, pumpkin seed-brittle	23 €
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### Fish & Meat

<b>Pork belly &amp; pulpo</b> tomato-miso broth, Vadouvan-carrots, Pommes soufflé	35 €	<b>Breton turbot</b> sea urchin beurre blanc & passpierre-vinaigrette, grilled cucumbers	49 €
<b>Label rouge corn chicken</b> breast & BBQ thighs, Pommes Anna, artichokes, eggplant	32 €	<b>Baden-Baden salmon trout &amp; North Sea crabs</b> foamed smoked trout-dashi, cauliflower	39 €

## Cuts from the Charcoa Grill

Dry Aged Bavette of Urban Beef  
– Friesland, 28 days dry aged, 250 g

32 €

Tenderloin of Black Forest Beef  
Butcher Bernd Glasstetter, 200 g

49 €

Entrecôte of Albtal Beef  
Butcher Bernd Glasstetter  
21 days dry aged, 300 g

49 €

Côte de Beouf of Albtal Beef each 100 g  
Butcher Bernd Glasstetter  
21 days dry aged, from 1 kg onwards

18 €

Wagyu Rib Eye from Dan Morgan  
– Nebraska, Privat Selection, 250 g

99 €

## Vegetables & Starch

each 8 €

Grilled Romaine lettuce  
parmesan cream, pickled egg yolk

Mixed grilled vegetables 

Grilled cabbage 

parsley emulsion, shitake mushroom crumble

Hand rolled pearl couscous

broccoli, chick-pea, labneh

Roasted potatoes

fried potato foam

Crispy Fries 

## Last but not least

### Desserts

each 16 €

Sweet plum dumplings  
nut butter foam, curd ice cream

Cold brew & tonka bean crème brûlée  
blackberry, spiced Christmas biscuit

Fritz & Felix "Bollenhut"  
Original Beans chocolate,  
cherry sorbet

### Cheese

25 €

from Maître Antony  
fruit bread

### Kaffesack Achern

The regional roastery attaches great importance to the quality of the raw material as well as the sustainable cooperation between farmers, green coffee traders and Kaffeesack. Would you like to learn more?  
The roastery is located in Achern – only 20 minutes away.

### Ice Cream

each 4 €

Tahiti Vanilla

Gianduja


Butter biscuit

### Sorbet

each 4 €

Kiwi 


Amalfi lemon 

Piura Porcelana Chocolate 

### Ronnefeldt Tea

Tea excellence since 1823. The German based traditional tea house Ronnefeldt sources tea from the world's best gardens and processes it responsibly and sustainably as one of the oldest tea producers in the world.

  
**FRITZ & FELIX**  
— RESTAURANT KÜCHE BAR —

 = 100% vegan

#fritzxfelix

Our hosts will be happy to provide you with information about additives and allergens