

## Starters

### Vegetarian

<b>Buffalo burrata</b> colourful roots, khaki, dill	19 €	<b>Radicchio di Treviso</b>  apple-balsamico, coconut	17 €
<b>Essence of grilled leek &amp; onion</b> Duxelles ravioli	16 €	<b>Baby chicory</b>  bulgur, Alsatian saffron, blood orange	18 €

### Fish & Meat

<b>Lobster</b> bisque & tempura, fregola sarda, coconut, harissa, tarragon	32 €	<b>Fritz &amp; Felix Tatar</b> Albtäler beef tenderloin personalized at your table	29 €
<b>Flammed Ikarimi salmon</b> buttermilk, chives, cucumber, coastal plants	25 €	<b>Truffle-Brioche</b> Wagyu-Onglet, egg yolk cream, Provolone	28 €

## 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>Fritz &amp; Felix cheese noodles</b> Vacharin Mont d'Or, Perigord truffle	32 €	<b>Cabbage wrap</b>  kimchi, mushrooms, soy	28 €
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### Fish & Meat

<b>Dry aged black-feathered chicken</b> Iberico ham stock, mustard, leek	39 €	<b>Breton monkfish</b> chervil bulb, heart of lettuce, pomelo	42 €
<b>Barbecued Hereford ox cheek</b> chipotle, mixture of celery	38 €	<b>Wild pike-perch</b> Riesling, cabbage, grape	39 €

## Cuts from the Charcoa Grill

- Dry Aged Bavette from Urban Beef** 29 €  
– Friesland, 28 days dry aged 250 g
- Tenderloin from Black Forest Beef** 45 €  
Butcher Bernd Glasstetter, 200 g
- Entrecôte from Südtirol Beef** 49 €  
Butcher Hannes Mair  
40 days dry aged 300 g
- Côte de Beouf from Südtirol Beef** each 100 g 18 €  
Butcher Hannes Mair  
40 days dry aged, from 1 kg onwards
- Wagyu Rib Eye from Dan Morgan** 99 €  
– Nebraska, Privat Selection 250 g

## Vegetables & Starch

each 8 €

- Grilled Vegetables** 
- Winter asparagus  
vanilla crumbs
- Grilled Romana lettuce**  
parmesan creme, pickled egg yolk
- Smoked cardoncello mushrooms**
- Nut butter mash**  
pine nuts
- Crispy Fries** 

Last but not least

## Desserts

each 15 €

- Pink grapefruit**  
Tahiti vanilla, tonic, Per Se
- Baba au Rhum**  
grilled pineapple, tonka bean, skyr

## Backed chocolate

Original Beans Chocolate,  
Jerusalem artichoke, pear


## Cheese

25 €

from Maître Antony  
fruit bread




## Ice Cream

each 4 €

- Tahiti Vanilla
- Hazelnuts from Piedmont
- Raspberry & coconut 

## Sorbet


each 4 €

- Mandarin 
- Mango- sea buckthorn 
- Piura Porcelana Chocolate 



**FRITZ & FELIX**

— RESTAURANT · KÜCHE · BAR —

 = 100% vegan

#fritzxfelix

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