

Starters

Vegetarian

| | | | |
|---|------|---|------|
| Black radish ^{3,9} | 18 € | Salad Fritz & Felix ^{3,9}  | 17 € |
| ponzu-vinaigrette, cocos | | heart of lettuce, pistachios, crisps | |
| Velouté soup of sweet chestnuts ⁹ | 16 € | Beetroot & Radiccio di Castelfranco ^{3,9}  | 18 € |
| riesling, glazed chestnuts, cranberries | | pomme granate, jerusalem artichoke, almond | |

Fish & Meat

| | | | |
|--|------|--|------|
| King prawns ² | 21 € | Tartar Fritz & Felix ^{3,9} | 22 € |
| tempura, wasabi mayonnaise, mango, coriander | | beef filet, egg yolk, capers, „Belper Knolle“ | |
| Norwegian cod | 21 € | Truffle brioche ⁹ | 28 € |
| whey, mandarin, avocado, baby chicory | | wagyu-onglet, egg yolk creme, provolone | |

Charcoa

Our Galician 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

| | | | |
|--|------|---|------|
| Acquarello Risotto ⁹ | 25 € | Sellerie Wellington ⁹  | 28 € |
| Alsation saffron, carrots, grapefruit, pistachio | | BBQ Jus | |

Fish & Meat

| | | | |
|---|------|---|------|
| Mieral quail from Bresse ⁹ | 39 € | Ike JIme pike-perch ⁹ | 39 € |
| foie gras, sweet potato, Brussels sprouts | | potato, kale, mustard | |
| Dry aged beefloin & lobster ⁹ | 65 € | Scallops & oxtail ^{3,9} | 42 € |
| perigord truffle, kohlrabi | | Camberti ham, salsify, vanilla | |

Cuts from our Charcoa barbecue

- Flanksteak from Urban Beef 28 €
– Friesland, Germany, aged 28 days, 250g
- Tenderloin of black forest beef 39 €
Butcher Glasstätter 200 g
- Rib Eye of beef from Albtal 42 €
Fritz & Felix Selection
Butcher Glasstätter, selected exclusively
for Fritz & Felix and aged for 21 days, 300g
- Ozaki Wagyu striploin 119 €
– Japan, A5 marbling,
very tender & juicy, 150g

Charcoa grilled vegetables

each 6 €

- Winter vegetables 
apple balsamico, quinoa
- Yellow beet root
dill, buckwheat
- Parsley root
parsley emulsion, amaranth
- Crispy fries 
- Baked olive potato 
salt lemon, herbs cream

Last but not least

Desserts

each 14 €

Pumpkin seeds chiboust ^{2,9}
cassis-fig, Styrian pumpkin seed oil

Burned Banana ⁹
original beans chocolate, pecan nut, physalis

Fritz & Felix Crêpes Suzette ⁹
orange, tahiti vanilla, sour cream

Cheese

18 €

from Maître Antony ^{3,9}
fruit bread

Ice Cream

each 4 €

Tahiti Vanilla

Hazelnut

Sloe port wine ⁹

Sorbet

each 4 €

Mandarin 


Cocos 

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.

Our meals may contain the following additives:

1 = with preservative
2 = with colouring
3 = with antioxidant

9 = sulphured
11 = containing caffeine