

Starters

Vegetarian

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

Fish & Meat

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

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

Agnolotti del Plin & truffle	32 €	Hokkaido pumpkin	23 €
Fontina cheese, courgette, hazelnuts from Piedmont		harissa, soy yogurt, pumpkin seed-brittle	

Fish & Meat

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

Cuts from the Charcoa Grill

Vegetables & Starch

each 8 €

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

32 € Grilled Romaine lettuce  
parmesan cream, pickled egg yolk

Tenderloin of Black Forest Beef  
Butcher Bernd Glasstetter, 200 g

49 € Mixed grilled vegetables 

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

Grilled cabbage   
49 € parsley emulsion, shitake mushroom crumble

Côte de Beouf of Albtal Beef each 100 g 18 €  
Butcher Bernd Glasstetter  
21 days dry aged, from 1 kg onwards

Hand rolled pearl couscous  
broccoli, chick-pea, labneh

Roasted potatoes  
fried potato foam

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

99 € 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.



 = 100% vegan

#fritzxfelix

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