

to start with

vegetarian

small artichokes
roasted and pickled
cream of tarragon, caviar of the field 19 €

colourful tomato tart³
melon, basil sorbet 16 €

buffalo burrata
smoked cauliflower,
baharatli, almond 18 €

Fritz & Felix salad⁹
meadow herbs, pickled vegetables,
hemp, nuts & seeds 18 €

fish & meat

mackerel & lardo
marinated, rice cream, cucumber,
char caviar 21 €
upgrade 10g Sturia Caviar d'Aquitain +40 €

plucked lobster¹²
kohlraabi, ricotta, lobster-dashi 25 €

Fritz & Felix tartar^{3,9}
beef, egg yolk, capers, Belper Knolle 20 €
upgrade 10g Sturia Caviar d'Aquitain +40 €

fried chicken^{3,9}
pickles, lemon mayonnaise 16 €

mains

fish & meat from the grill

calamaretti
stuffed
pointed pepper, chorizo 29 €

salmon trout from Baden³
brown butter, potato, onion, mustard 28 €

Iberico Presa¹
Pata Negra, string beans,
chantarelles 39 €

breast of free-range chicken¹
brioche, artichoke, parmesan, truffle 29 €

tenderloin of local beef¹¹
aubergine, coffee-hollandaise sauce 45 €

strip loin of free range Charra Beef³
LUMA D.O.C., 5 weeks dry aged
portwine shallots, polenta 49 €

vegetarian

feta cheese from Balzhofen
grilled spice carrots
quinoa brittle, purslane 21 €

vegetables & starch

 each 6 €

roasted vegetables³
labneh, garlic oil

sugar snaps^{1,3}
pancetta, miso-egg yolk, Jalapeno

oven roasted pumpkin^{2,12}
corn crunch, pumpkin seeds, chickweed

amazing fries

pomme Anna
horseradish

potato risotto
taleggio, truffle 29 €

#fritzxfelix

For accurate allergen information, please ask our service team.

to end with...

desserts

each 12 €

plums from Bühl

Gianduja, hazelnuts from Piemont, purple shiso, ewe's milk cheese

cheesecake

white chocolate, pistachio nuts, sea buck's thorn sorbet

berry pavlova

mascarpone, wild strawberry sorbet

ice cream

each 4 €

country milk-quinoa

white chocolate-poppy seed

plum-buttermilk

yoghurt

sorbet

each 4 €

raspberry shiso

kalamansi

picura porcelana chocolate sorbet

cheese

by Maître Antony

three kinds of cheese, chutney, bread

15 €

Sustainability – let's do this!

Transparency and environmental responsibility are highly valued at Fritz&Felix. Therefore, working together with local producers is very important to us. Cooperating with selected micro-suppliers is something we promote and appreciate to integrate into our concept. Products from these sources are primarily used in our daily recommendations. Through this we try to keep our order volumes low and thus support the producers in upholding their principles and their idealistic working methods.

Also our drinks at the bar are served with special drinking straws.

Cheers!



FRITZ & FELIX

— RESTAURANT-KÜCHE-BAR —

Our meals may contain the following additives:

- | | |
|--|----------------------------|
| 1 = with preservative | 8 = with phosphate |
| 2 = with colouring | 9 = sulphured |
| 3 = with antioxidant | 10 = containing chinin |
| 4 = with sweetener saccharin | 11 = containing caffeine |
| 5 = with sweetener cyclamate | 12 = with flavour enhancer |
| 6 = with sweetener aspartame,
cont. a source of phenylalanine | 13 = blackened |
| 7 = with sweetener acesulfame | 14 = waxed |
| | 15 = genetically modified |