


Starter

VEGETARIAN

PARSLEY VELOUTÉ €18  
forest mushroom strudel, black garlic

FIELD SALAD  €22  
chicory, grapefruit, persimmon,  
fermented walnuts from Renchen

GRILLED KING OYSTER  MUSHROOMS €21  
spicy glaze, peanuts, chili crisp

SMOKED BURRATA DI BUFALA €25  
broth from grilled tomatoes,  
sea buckthorn, treviso & kale

FISH & MEAT

BLACK FOREST TROUT €25  
whey-herb vinaigrette, ember baked  
kohlrabi, Riesling vine leaves &  
mustard seeds

LANGOUSTINE €35  
Norway lobster tempura, mole, pumpkin,  
coconut, Buddha’s hand

FRITZ & FELIX TARTAR €29  
egg yolk miso cream,  
“Belper Knolle” cheese

TRUFFLE BRIOCHE €32  
Wagyu-Onglet, provolone cheese

DAILY CHANGING  
CATCH & ROAST  
OF THE DAY

Welcome to Fritz & Felix!

Enjoy first-class cuts, the finest fish and inventive vegetarian & vegan creations from near and far. At our legendary Charcoa Grill, Chef Farid Fazel crafts unique flavor variations. Each day our service team will introduce you daily the “Catch & Roast of the Day.” Our award-winning wine list and extravagant cocktails from the urban Fritz & Felix Bar will round off your culinary journey perfectly.

Main Courses

VEGETARIAN

ACQUARELLO RISOTTO €29  
roasted pumpkin, bitter lettuce,  
pumpkin seed brittle

COLOURFUL CARROTS  €25  
smoked & grilled, Fregola Sarda,  
carrot and mandarin jus, purslane

FISH & MEAT

PIKE-PERCH CUT FROM THE GRILL €42  
South Tyrolean bacon, broad beans

BRETON TURBOT €55  
Sea urchin & lobster nage,  
confit fennel

DRY-AGED VEAL LOIN & PÉRIGORD TRUFFLE €48  
veal cheeks, parsnip

CORN BARBARIE DUCK €39  
PÈRE LÉON  
long pepper tamarind jus, dried fruits  
polenta, red cabbage kimchi

CUTS FROM THE CHARCOA GRILL

VEAL FLANK STEAK €32  
aged for over 21 days, 250 g

ALBTAL BEEF TENDERLOIN €49  
Butcher Bernd Glasstetter, 200 g

DRY AGED ENTRECÔTE €49  
FROM LAKE CONSTANCE BEEF  
aged for over 21 days, 300 g

DRY AGED CÔTE DE BOEUF €18  
from 1 kg / per 100 g  
Butcher Bernd Glasstetter  
aged for over 21 days

WHOLE SPRING CHICKEN €29  
butterflied, preserved lemon Gremolata

Side dishes

each €8


CUCUMBER SALAD  
yogurt, dill

GRILLED VEGETABLES  
labneh, smoked paprika

GRILLED BLACK SALSIFY  miso, Piedmont hazelnuts

POTATO PURÉE  
brown butter crisp

MAC & CHEESE  
aged provolone cheese

CRISPY FRIES 

Last but not least

DESSERTS each €16

CHEVERET TUBER & WHITE CHOCOLATE  
green apple, dill, star anise ice cream



GIANDUJA & PECAN TARTE  
Koji caramel, figs, sheep’s milk ice cream

FRITZ & FELIX “BOLLENHUT”  
Original Beans chocolate  
cherries, cherry sorbet

ICE CREAM per scoop €4

COUNTRY MILK & TAHITIAN VANILLA  
WILD STRAWBERRY  
GRILLED PINEAPPLE & COCONUT

SORBET / SHERBET per scoop €4

PASSION FRUIT–SOUR CREAM  
CHERRY  PIURA PORCELANA CHOCOLATE 

CHEESE €25

CHEESE SELECTION  
by Maître Antony, fruit bread