

Starter

VEGETARIAN

SOUP OF JERUSALEM ARTICHOKE €18
roasted Jerusalem Artichoke, Granny Smith apple and apple balsamic vinegar

LAMB'S LETTUCE  €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

WILD CAUGHT CODFISH €29
balsamic vinegar-beluga lentils, leek, caviar beurre blanc

SCALLOP €32
caramelized koji cream, cauliflower, Piedmont hazelnuts

FRITZ & FELIX TARTAR €29
egg yolk cream, capers, "Belper Knolle" cheese

DUCK LIVER €28
grilled pineapple, shiso ice cream

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 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

DOPPIO RAVIOLI €35
spinach and Fontina cheese filling, truffle, Onsen egg

BBQ CELERIAC  €25
sweet potato, passionfruit, Piedmont hazelnuts

FISH & MEAT

MEAGRE & OCTOPUS €45
calamaretti, black Venere rice, monk's beard

WHITE HALIBUT €55
Lardo, young peas, morels

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

LAMB €45
grilled saddle of lamb, lamb belly-Agnolotti, Mediterranean jus with preserved lemon, young vegetables, Parmesan cheese

CUTS FROM THE CHARCOA GRILL

VEAL SKIRT STEAK, 250 g €32

ALBTAL BEEF TENDERLOIN €49
Butcher Bernd Glasstetter, 200 g

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

DRY AGED CÔTE DE BOEUF €160
Butcher Bernd Glasstetter, 1kg aged for over 21 days

WHOLE SPRING CHICKEN €29
spatchcock, preserved lemon Gremolata

Side dishes

each €8

CUCUMBER SALAD
yogurt, dill

GRILLED VEGETABLES
labneh, smoked paprika

BRUSSELS SPROUTS
roasted & purée, South Tyrolean bacon

POTATO PURÉE
brown butter crisp

FREGOLA SARDA
baby spinach, pine nuts, Parmesan cheese

CRISPY FRIES 

Last but not least

DESSERTS each €16

BURNT BANANA
Cold Brew caramel, star anise ice cream

GRILLED VANILLA CREAM
blood orange, roasted chocolate

FRITZ & FELIX "BOLLENHUT"
Original Beans chocolate cherries, cherry sorbet

ICE CREAM per scoop €4

COUNTRY MILK & TAHITIAN VANILLA BASIL & SOUR CREAM GRILLED PINEAPPLE & COCONUT

SORBET / SHERBET per scoop €4

BLOOD ORANGE 
CHERRY 
PIURA PORCELANA CHOCOLATE 

CHEESE €25

CHEESE SELECTION
by Maître Antony, fruit bread