

Sauerteigbrot & Butter	6
Kys-Auster. Wassermelone. Tomatenöl	6.5 pc
Confierter Alabacore-Tostada. Tomatillo. Shishito	8 pc
Gebratener Sepia. Zitronenmayonnaise	12
Weißer Bohne. Rindfleischpansen. Ringelblume-Gremolata	15
Sizilianische Melone. Tomate. Fermentierte Chili. Basilikum	16
Gurke. Staudensellerie. Pecorino. Verbene-Vinaigrette	18
Bonito. Kerashi-Kinome-Miso & grüne Bohnen	20
Rinder-Tartar. Aubergine. Mandel. Agretti	22
Gefüllte Zwiebel. Pfifferlinge	26
Schweinebauch. Husk-Tomate. Mangold. Sommertrüffel	28
Zackenbarsch. Pil Pil. Meeressalat. Zucchini.	32
Simmentaler Rindersteak am Knochen (nach Gewicht)	28 per 100g
+ Pommes Frites	12
Cabriolait. Kandierter grüne Feigen. Olivenöl	13
Pistazien-Financier	3
Affogato	9
Gurkensorbet. Cucamelon & Trauben	10
Milcheis. Erdbeermarmelade und Brunost-Käse	12

FRIEDA

Dinner 12-15H

Saturday 27th of July

Sourdough Bread & Butter	6
Kys Oyster. Watermelon. Tomato Oil	6.5 pc
Confit Alabacore Tostada. Tomatillo. Shishito	8 pc
Fried Sepia. Lemon Mayo	12
White Bean. Beef Tripe. Marigold Gremolata	14
Sicilian Melon. Tomato. Fermented Chili. Basil	16
Cucumber. Celtuce. Pecorino. Lemon Verbena Vinaigrette	18
Bonito. Kerashi-kinome-Miso & French Beans	20
Beef Tartare. Aubergine. Almond. Agretti	26
Stuffed Onion. Chanterelle Mushroom	28
Pork Belly. Husk Tomato. Mangold. Summer Truffle	32
Grouper. Pil Pil. Sea Lettuce. Zucchini.	34
Simmentaler Beef Steak on the Bone (by weight)	28 per 100g
+ French Fries	12
Pistachio Financier	3
Affogato	9
Cucumber Sorbet. Cucamelon & Grapes	10
Milk Ice Cream. Strawberry Jam and Brunost Cheese	12

All prices in Euro include VAT. The consumption of wild, raw, or undercooked meat, fish, or eggs can increase your risk of foodborne illnesses.

APERITIVO HOUR

FRIEDA

from 17H to 18H

SNACKS

Sourdough Bread w/ Butter 6

Sicilian Olives 6,5

Sicilian Almonds w/ Brown Sugar 6,5

TREATS

Affogato - 9

Milk Ice Cream. Strawberry Jam. Sobacha & Brunöst Cheese - 14

Mille-feuille. Fig Leaf Ice Cream. Gooseberries. Cream - 14

Tiramisu Cheesecake - 12

FROM OUR BAR

Coffee by Bonanza: Sitio Vargem - Natural Processing - Anaerobic - Brazil

Vermouth Spritz 11
Dry White Vermouth. Lemon.

Mini Martini 6
FMK Gin. Vermouth. Cardamom
(make it dirty +0,5)

Lambic Spritz 13
OWA Strawberry Lambic. Amaro.

Sloe Gin Fizz 14
Sloe Gin. Lemon

Homemade Soft Drinks & Kombucha

FRIEDA

Dinner 18-22H

Freitag, 26. Juli

Sauerteigbrot & Butter	6
Kys Auster. Wassermelone. Tomatenöl	6.5 pc
Vernis Muschel-Tostada. Eingelegter Ingwer. Schnittlauch	8 pc
Weißer Bohne. Rinderpannen. Sepia. Ringelblumengremolata	15
Sizilianische Melone. Tomate. Fermentierte Chili. Basilikum	16
Gurke. Celtuce. Pecorino. Zitronenverbena-Vinaigrette	18
Bonito. Kerashi-Kinome-Miso & Grüne Bohnen	20
Rinder-Tartar. Aubergine. Mandel. Agretti	22
Gefüllte Zwiebel. Pfifferling.	26
Schweinebauch. Husk-Tomate. Mangold. Sommertrüffel	28
Schweinelende. Bagna Cauda. Sardine. Grüner Pfeffer	32
Zackenbarsch. Pil Pil. Meeressalat. Zucchini	34
Bonito-Kopf & Bauch mit Beilagen	60
Gereiftes Simmentaler Steak am Knochen (nach Gewicht)	28 per 100g
+ Pommes frites	12
Cabriolait. Kandierter grüne Feigen. Olivenöl	13
Affogato	9
Dinkel-Crêpe mit Pfirsich und Shiro-Anko	10
Gurkensorbet. Cucamelon & Trauben	10
Milcheis. Erdbeermarmelade und Brunost-Käse	12

Alle Preise in Euro enthalten die Mehrwertsteuer. Der Verzehr von wildem, rohem oder nicht durchgekochtem Fleisch, Fisch oder Eiern kann das Risiko von durch Lebensmittel übertragenen Krankheiten erhöhen.

FRIEDA

Dinner 18-22H

Friday 26th of July

Sourdough Bread & Butter	6
Kys Oyster. Watermelon. Tomato Oil	6.5 pc
Vernis Clam Tostada. Pickled Ginger. Chives	8 pc
White Bean. Beef Tripe. Sepia. Marigold Gremolata	15
Sicilian Melon. Tomato. Fermented Chili. Basil	16
Cucumber. Celtuce. Pecorino. Lemon Verbena Vinaigrette	18
Bonito. Kerashi-kinome-Miso & French Beans	20
Beef Tartare. Aubergine. Almond. Agretti	22
Stuffed Onion. Chanterelle Mushroom.	26
Pork Belly. Husk Tomato. Mangold. Summer Truffle	28
Pork Tenderloin. Bagna Cauda. Sardine. Green Pepper	32
Grouper. Pil Pil. Sea Lettuce. Zucchini.	34
Bonito Collar & Belly with Accountrements	60
Simmentaler Beef Steak on the Bone (by weight)	28 per 100g
+ French Fries	12
Cabriolait. Candied Green Figs. Olive Oil	13
Affogato	9
Spelt Crepe with Peach and Shiro-Anko	10
Cucumber Sorbet. Cucamelon & Grapes	10
Milk Ice Cream. Strawberry Jam and Brunost Cheese	12

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