

FRIEDA

Dinner 18-22 Hr

Thursday 26th, September

Sourdough Bread & Butter	6
Kys Oyster. Tomato Dashi. EVOO	6.5 ea
Figs From Perpignan & Mangalitza Speck	16
Physalis. Pickled Sardine. Sea Lettuce & Ribeye Cap	15
Cockles & Duck Liver Broth	14
Bluefin Tuna. Cucumber. Sour Plum & Fingerlime	18
Beetroot. Blueberry. Hazelnut & Frisian Blue Cheese	18
Beef Tartare. Almond. Chanterelle & Physalis	24
Borlotti Bean Stew with Courgettes & Padron Pepper	19
Grouper. Hokkaido Pumpkin. Ginger & Morita Chili	33
Whole Lobster Tail. Bullhorn Pepper & Berries	36
Bresse Chicken. Lemon Butter & Cep Mushroom	30
Holstein Beef Steak on the Bone (by weight)	28 per 100g
+ French Fries	12
+ Lobster Sauce	16
Cabriolait Cheese & Pear	13
Affogato	9
Milk Ice Cream. Milk Jelly & Uli's Honey	12
Mango, Yuzu & Bourbon Vanilla Ice Cream	12
Kaffir Lime Crème Caramel	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.

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Dinner 18-22 Hr

Thursday 26th, September

Sauerteigbrot & Butter	6
Kys-Auster. Tomaten-Dashi. EVOO	6.5 ea
Feigen aus Perpignan und Mangalitza-Speck	16
Physalis. Eingelegte Sardine. Meeressalat & Ribeye-Cap	15
Herzmuscheln & Entenleber-Brühe	14
Blauflossenthunfisch. Gurke. Saure Pflaume & Fingerlimette	18
Rote Bete. Heidelbeere. Haselnuss & Friesisch Blue Käse	18
Rindertatar. Mandel. Pfifferling & Physalis	24
Borlotti-Bohnen-Eintopf. Zucchini & Salbei	19
Zackenbarsch. Hokkaido-Kürbis. Ingwer & Morita-Chili	33
Ganze Hummerschwanz. Bullhorn-Pfeffer & Beeren	36
Bresse-Huhn. Zitronenbutter & Steine-Pilz	30
Holsteiner Rindersteak am Knochen (nach Gewicht)	28 per 100g
+ Pommes Frites	12
+ Hummersauce	16
Cabriolait-Käse & Birne	13
Affogato	9
Milch-Softeis. Milch-Gelee & Uli's Honig	12
Mango, Yuzu und Bourbon-Vanille-Softeis	12
Kaffir-Limetten-Crème Caramel	12