

FRIEDA

Dinner

Mittwoch 05. März

Sauerteigbrot & Butter	6,5
Kys Auster. Mandarine & Pfifferling-Vinaigrette	6,5/ea
Knochenbrühe mit Abalone. Shiitake & Knochenmark	13
Eingelegte Sardinen. Tofu. Yuzu & Pistazie	17
Zackenbarsch Crudo. Kräuterseitlinge. Bergamotte & Szechuan	23
Chicoree. Gelbe Grapefruit. Walnuss & Peccorino Dressing	18
Holstein Rinder-Tartar. Ponzu. Agretti. Parmesan. NOO	24
Gnocchi. Comté Soubise & Winter-Trüffel	29
Seezunge in Langustinen-Soße	29
Seelachs mit Knollensellerie, Steinpilzen und Nussbutter	35
Schweinekotelett. Rettich. Birne & scharfer Senf	36
Holsteiner Rindersteak am Knochen	25/100g
+ Pommes Frites	12
+ Gegrillte Wirsing & Orangen-Tamari Dressing	14
36 Monate gereifter Comté. Honig-Butter. Roggen-Früchtebrot	13
Sizilianisches Zitronen Softeis. Chartreuse. "Grüntee-Küsschen"	12
Milch-Softeis & Warmes Schokoladenmousse	15
Jonis Buchteln. Meringue. Grapefruit & Mädesüß	12

6 GANG CARTE BLANCHE MENÜ 78€ / p.p

(verfügbar für alle ohne Diätvorschriften)

FRIEDA

Dinner

Wednesday 05. March

Sourdough Bread & Butter	6,5
Kys Oyster with Mandarin & Yellow Foot Chanterelles	6,5/ea
Bone Broth. Abalone. Shiitake & Bone Marrow	13
Pickled Sardines. Tofu. Turnip. Yuzu & Pistachio	17
Seabass Crudo. King Oyster Mushroom. Bergamot & Kombu	23
Chicory. Yellow Grapefruit. Walnut & Pecorino Dressing	18
Holstein Beef Tartare. Ponzu. Agretti. Parmesan. EVOO	24
Gnocchi. Comté Soubise. Black Truffle & Black Pepper	29
Dover Sole In Langoustine Sauce	29
Steamed Pollock with Cep. Hazelnut & Brown Butter	35
Pork Chop. Radish. Pear & Hot Mustard	36
Holstein Beef Steak on the Bone	25/100g
+ French Fries	12
+ Savoy Cabbage & Orange-Tamari Dressing	14
36 Month Aged Comté. Honey-Butter. Rye-Fruit-Bread	13
Sicilian Lemon Ice Cream. Chartreuse. Green Tea Kisses & Chervil	12
Milk Ice Cream & Warm Chocolate Mousse	15
Joni's Buchteln. Soft Meringue. Grapefruit & Meadowsweet	12

6 COURSE CARTE BLANCHE 78€ / p.p

(available to those with no dietary restrictions)

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

FRIEDA

Samstag LUNCH 12-15H

Samstag 01. März

Sauerteigbrot & Butter	6,5
Kys Auster. Mandarine & Pfifferling-Vinaigrette	6,5/ea
Knochenbrühe mit Abalone. Shiitake & Knochenmark	13
Makrele. Shoyu. Ingwer & Frühlingszwiebel	17
Zackenbarsch Crudo. Kräuterseitlinge. Bergamotte & Szechuan	23
Chicoree. Gelbe Grapefruit. Walnuss & Peccorino Dressing	18
Kürbis. Kumquat. Beete-Agrodolce. Haselnuss & Mimolette	19
Holstein Rinder-Tartar. Ponzu. Agretti. Parmesan. NOO	24
Gegrillter Tintenfisch. Zitrus. Guanciaie & Schwarze Walnuss	19
Gnocchi. Comté Soubise & Winter-Trüffel	29
Seelachs mit Knollensellerie, Steinpilzen und Nussbutter	35
Enten-Comte-Foie Pithivier. Blaubeere-Quitte Pürree	39
Holsteiner Rindersteak am Knochen	25/100g
+ Pommes Frites	12
+ Gegrillte Wirsing & Orangen-Tamari Dressing	14
36 Monate gereifter Comté. Honig-Butter. Roggen-Früchtebrot	13
Sizilianisches Zitronen Softeis. Chartreuse. "Grüntee-Küsschen"	12
Mont Blanc Crêpe & Yuzu Marmelade	13
Milch-Softeis & Warmes Schokoladenmousse	15
Jonis Buchteln. Meringue. Grapefruit & Mädesüß	12

4 **GANG CARTE BLANCHE MENÜ** 65€ / p.p

(verfügbar für alle ohne Diätvorschriften)

FRIEDA

Saturday LUNCH 12-15H

Samstag 01. März

Sourdough Bread & Butter	6,5
Kys Oyster with Mandarin & Yellow Foot Chanterelles	6,5/ea
Bone Broth. Abalone. Shiitake & Bone Marrow	13
Mackerel. Shoyu. Ginger & Scallion	17
Seabass Crudo. King Oyster Mushroom. Bergamot & Kombu	23
Chicory. Yellow Grapefruit. Walnut & Pecorino Dressing	18
Pumpkin. Kumquat. Beetroot Agrodolce. Hazelnut & Mimolette	19
Holstein Beef Tartare. Ponzu. Agretti. Parmesan. EVOO	24
Grilled Squid. Citrus Relish. Guanciaie & Black Walnut	19
Gnocchi. Comté Soubise. Black Truffle & Black Pepper	29
Steamed Pollock with Celeriac, Ceps & Brown Butter	35
Duck. Comté & Foie Pithivier. Blueberry-Quince-Puree	39
Holstein Beef Steak on the Bone	25/100g
+ French Fries	12
+ Savoy Cabbage & Orange-Tamari Dressing	14
36 Month Aged Comté. Honey-Butter. Rye-Fruit-Bread	13
Sicilian Lemon Ice Cream. Chartreuse. Green Tea Kisses & Chervil	12
Mont Blanc Crêpe & Yuzu Tangelo-Marmelade	13
Milk Ice Cream & Warm Chocolate Mousse	15
Joni's Buchteln. Soft Meringue. Grapefruit & Meadowsweet	12

4 COURSE CARTE BLANCHE 65€ / p.p

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FRIEDA

Dinner

Samstag 01. März

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Kys Auster. Mandarine & Pfifferling-Vinaigrette	6,5/ea
Knochenbrühe mit Abalone. Shiitake & Knochenmark	13
Makrele. Shoyu. Ingwer & Frühlingszwiebel	17
Zackenbarsch Crudo. Kräuterseitlinge. Bergamotte & Szechuan	23
Chicoree. Gelbe Grapefruit. Walnuss & Peccorino Dressing	18
Kürbis. Kumquat. Beete-Agrodolce. Haselnuss & Mimolette	19
Holstein Rinder-Tartar. Ponzu. Agretti. Parmesan. NOO	24
Gnocchi. Comté Soubise & Winter-Trüffel	29
Seelachs mit Knollensellerie, Steinpilzen und Nussbutter	35
Kalbsbries. Langustinschwanz & Bisque. Morita Chili	35
Enten-Comte-Foie Pithivier. Blaubeere-Quitte Pürree	39
Holsteiner Rindersteak am Knochen	25/100g
+ Pommes Frites	12
+ Gegrillte Wirsing & Orangen-Tamari Dressing	14
36 Monate gereifter Comté. Honig-Butter. Roggen-Früchtebrot	13
Sizilianisches Zitronen Softeis. Chartreuse. "Grüntee-Küsschen"	12
Mont Blanc Crêpe & Yuzu Marmelade	13
Milch-Softeis & Warmes Schokoladenmousse	15
Jonis Buchteln. Meringue. Grapefruit & Mädesüß	12

5 **GANG CARTE BLANCHE MENÜ** 78€ / p.p

(verfügbar für alle ohne Diätvorschriften)

FRIEDA

Dinner

Saturday or. March

Sourdough Bread & Butter	6,5
Kys Oyster with Mandarin & Yellow Foot Chanterelles	6,5/ea
Bone Broth. Abalone. Shiitake & Bone Marrow	13
Mackerel. Shoyu. Ginger & Scallion	17
Seabass Crudo. King Oyster Mushroom. Bergamot & Kombu	23
Chicory. Yellow Grapefruit. Walnut & Pecorino Dressing	18
Pumpkin. Kumquat. Beetroot Agrodolce. Hazelnut & Mimolette	19
Holstein Beef Tartare. Ponzu. Agretti. Parmesan. EVOO	24
Gnocchi. Comté Soubise. Black Truffle & Black Pepper	29
Steamed Pollock with Celeriac, Ceps & Brown Butter	35
Veal Sweetbreads. Langoustine Tail & Bisque. Morita Chilli	35
Duck. Comté & Foie Pithivier. Blueberry-Quince-Puree	38
Holstein Beef Steak on the Bone	25/100g
+ French Fries	12
+ Savoy Cabbage & Orange-Tamari Dressing	14
36 Month Aged Comté. Honey-Butter. Rye-Fruit-Bread	13
Sicilian Lemon Ice Cream. Chartreuse. Green Tea Kisses & Chervil	12
Mont Blanc Crêpe & Yuzu Tangelo-Marmelade	13
Milk Ice Cream & Warm Chocolate Mousse	15
Joni's Buchteln. Soft Meringue. Grapefruit & Meadowsweet	12

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