

Sauerteigbrot & Butter	6,5
Kys Auster. Mandarine & Pfifferling-Vinaigrette	6,5/ea
Mangalitzta & Holstein Lomo Charcuterie	18
Artischocken-Suppe. Frischkäse. Yuzu. Grünes Öl.	13
Gegrillter Wirsing & Orangen-Tamari-Dressing	14
Makrele. Tofu. Rübe. Yuzu & Pistazien	16
Holstein Rinder-Tartar. Ponzu. Rauke. Parmesan. NOO	24
Chicoree. Gelbe Grapefruit. Walnuss & Pecorino Dressing	18
Gefüllte Morcheln & Hühnerleber-Paté-Toast	20
Gnocchi. Kürbissauce. Mimolette & Madeira-Karamell	29
Seelachs. Steinpilze. Selleriewurzel. Nussbutter	35
Gebratene Entenbrust. Tardivo. Rettich & Kumquat	39
Holsteiner Rindersteak am Knochen	25/100g
+ Pommes Frites	12
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
4 GANG CARTE BLANCHE MENÜ 65€ / p.p	
(verfügbar für alle ohne Diätvorschriften)	

FRIEDA

Saturdays Lunch 12-15

Saturday 22. March

Sourdough Bread & Butter	6.5
Kys Oyster with Mandarin & Yellow Foot Chanterelles	6.5/ea
Mangalitza & Holstein Lomo	18
Artichoke Soup. Fresh Cheese. Yuzu. Ramson Oil	13
Savoy Cabbage & Blood Orange-Tamari Dressing	14
Mackerel. Tofu. Turnip. Yuzu & Pistachio	16
Holstein Beef Tartare. Ponzu. Parmesan. Wild Herbs. EVOO	24
Chicory. Yellow Grapefruit. Walnut & Pecorino Dressing	18
Chicken Stuffed Morels & Liver Paté Toast	20
Gnocchi. Pumpkin Sauce. Mimolette Cheese. Madeira Caramel	29
Steamed Pollock. Cep. Hazelnut. Celeriac Brown Butter	35
Duck Breast. Confit Tardivo. Kumquat & Hot Mustard	39
Holstein Beef Steak on the Bone	25/100g
+ French Fries	12
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

4 COURSE CARTE BLANCHE 65€ / p.p

(available to those with no dietary restrictions)

FRIEDA

Dinner

Samstag 22. März

Sauerteigbrot & Butter	6.5
Kys Auster. Mandarine & Pfifferling-Vinaigrette	6.5/ea
Mangalitzta & Holstein Lomo Charcuterie	18
Artischocken-Suppe. Frischkäse. Kumquat. Bärlauchöl	13
Gegrillter Wirsing & Orangen-Tamari-Dressing	14
Makrele. Tofu. Rübe. Yuzu & Pistazien	16
Holstein Rinder-Tartar. Ponzu. Wildkräuter. Parmesan. NOO	23
Chicoree. Gelbe Grapefruit. Walnuss & Pecorino Dressing	18
Gefüllte Morcheln & Hühnerleber-Paté-Toast	24
Gnocchi. Kürbissauce. Mimolette & Madeira-Karamell	29
Seelachs. Steinpilze. Selleriewurzel. Nussbutter	35
Hühnerbrust. Runzel-Verpel. Mandel & Savagnin Soße	35
Holsteiner Rindersteak am Knochen	25/100g
+ Pommes Frites	12
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

5 GANG CARTE BLANCHE MENÜ 78€ / p.p

(verfügbar für alle ohne Diätvorschriften)

FRIEDA

Dinner

Saturday 22. March

Sourdough Bread & Butter	6,5
Kys Oyster with Mandarin & Yellow Foot Chanterelles	6,5/ea
Mangalitza & Holstein Lomo	18
Violet Artichoke Soup. Fresh Cheese. Kumquat. Ramson Oil	13
Savoy Cabbage & Blood Orange-Tamari Dressing	14
Mackerel. Tofu. Turnip. Yuzu & Pistachio	16
Holstein Beef Tartare. Ponzu. Parmesan. Wild Herbs. EVOO	23
Chicory. Yellow Grapefruit. Walnut & Pecorino Dressing	18
Stuffed Morels & Duck Liver Paté Toast	24
Gnocchi. Pumpkin Sauce. Mimolette Cheese. Madeira Caramel	29
Steamed Pollock. Cep. Hazelnut. Celeriac Brown Butter	35
Bresse Chicken. Verpel Morels. Almond & Savagnin Sauce	35
Holstein Beef Steak on the Bone	25/100g
+ French Fries	12
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

5 COURSE CARTE BLANCHE 78€ / p.p

(available to those with no dietary restrictions)