

FRIEDA

Dinner

Sauerteigbrot & Butter	6,5
Kys Auster. Holunderblüte & Meerrettich-Mignonette	6,5
Mortadella. Pistazie & Trüffel	16
Mangalitza Tom Yum. Sai Krok gefüllte Morcheln. Habanada	14
Chicorée. Birne. Sellerie. Pistazie. Yuzu Doux. Dänischer Blau Käse	18
Seabass Crudo. Crème Fraîche. Oroblanco & Szechuan-Pfeffer	18
Rindertartar. Pho-Parfüm. Gebratene Frühlingszwiebeln	22
Confit Tardivo. Topinambur. Apfel. Burenkaas & Uli's Honig	18
Cavatelli. Schweinefleisch-Ragout & Tintenfisch. Weiße Zwiebel	24
Zackenbarsch. Langustinenbisque. Schwarze Trompetenpilze. Kartoffeln	34
Holstein Royale mit Käse	18
Holstein-Rindersteak am Knochen	25/100g
+FRIEDA Rinderfett Pommes frites	12
36 Monate gereifter Comté. Gesalzene Butter. Kaki	12
Milch-Softeis. Whiskey Cascara. Warmes Schokoladenmousse	14
Profiterole. Zitronen-Mohn-Eiscreme. Blaubeersauce	13

5-GÄNGE CARTE BLANCHE 79€ / p.p.

(verfügbar für Gäste ohne diätetische Einschränkungen)

FRIEDA

Dinner

Sourdough Bread & Butter	6,5
Kys Oyster. Elderflower & Horseradish Mignonette	6,5
Mortadella. Pistachio & Truffle	16
Mangalitza Tom Yum. Sai Krok Stuffed Morels. Habanada	14
Chicory. Pear. Celery. Pistachio. Yuzu Doux. Danish Blue & Buttermilk	18
Seabass Crudo. Crème Fraîche. Oroblanco & Szechuan Pepper	18
Beef Tartare. Pho Perfume. Fried Spring Onion	22
Confit Tardivo. Jerusalem Artichoke. Apple. Burenkaas & Uli's Honey	18
Cavatelli. Saddleback Pork Ragu & Line Caught Squid. White Onion	24
Grouper. Langoustine Bisque. Black Trumpet. Potato	34
Holstein Royale With Cheese	18
Holstein Beef Steak on the Bone	25/100g
+FRIEDA Beef-Tallow French Fries	12
36 Month-aged Comté. Salted Butter. Persimmon	12
Milk Ice Cream. Whisky & Cascara. Warm Chocolate Mousse	14
Profiteroles. Lemon Poppyseed Ice Cream. Blueberry Sauce	13

79€ / p.p.

(available to those with no dietary restrictions)

5-COURSE CARTE BLANCHE

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

FRIEDA

Vegetarian Menu

Sourdough Bread & Astrid's EVO Oil OR French Butter 6,5

FIRST COURSES

Pumpkin & Yuzu Velouté with Sage 13

Chicory. Pear. Celery. Pistachio. Yuzu Doux. Danish Blue-Buttermilk 18

Confit Tardivo. Jerusalem Artichoke. Burenkaas & Uli's Honey 18

SECOND COURSE

Taleggio Agnolotti. Spinach. Chervil. Walnut 26

CHEESE

Cheese: 36 Month-aged Comté. Salted Butter. Persimmon 12

SOMETHING SWEET

Milk Ice Cream. Whisky & Cascara. Warm Chocolate Mousse 14

Profiterole. Lemon Poppysseed Ice Cream. Blueberry Sauce 13

FRIEDA

Saturday Lunch

Sauerteigbrot & Butter	6,5
Kys-Auster. Bergamotte. Kiwi	6,5
Mortadella. Pistazie & Trüffel	16
Knochen & Scheidenmuschelbrühe. Zitrone. Rosen-Garnele. Meerrettich	13
Chicorée. Birne. Sellerie. Pistazie. Yuzu Doux. Dänischer Blau Käse	18
Seebarsch-Crudo. Crème fraîche. Oroblanco & Szechuan-Pfeffer	23
Rindertartar. Pho-Parfüm. Gebratene Frühlingszwiebeln	24
Cavatelli. Schweinefleisch-Ragout & Tintenfisch. Weiße Zwiebel	22
Seeteufel. Prärie-Muscheln. Süßkartoffel. Weißes Kimchi	34
Gegrillte Entenbrust. Morita-Chili. Morcheln & Haselnuss-Satay-Sauce	34
Holstein Royale mit Käse	18
Holstein-Rindersteak am Knochen	25/100g
+FRIEDA Rinderfett Pommes frites	12
36 Monate gereifter Comté. Gesalzene Butter. Kaki	12
Yuzu-Vanilla Softeis. Uli's Honig & Propolis. Salz-Zucker-Churros	14
Milch-Softeis. Whiskey Cascara. Warmes Schokoladenmousse	14

4-GÄNGE CARTE BLANCHE 65€ / p.p.

(verfügbar für Gäste ohne diätetische Einschränkungen)

FRIEDA

Saturday Lunch

Sourdough Bread & Butter	6,5
Kys Oyster. Bergamot. Kiwi	6,5
Mortadella. Pistachio & Truffle	16
Bone Broth. Meyer Lemon. Rose Prawn. Horseradish	13
Chicory. Pear. Celery. Pistachio. Yuzu Doux. Danish Blue & Buttermilk	18
Beef Tartare. Pho Perfume. Fried Spring Onion	24
Cavatelli. Saddleback Pork Ragu & Line Caught Squid. White Onion	22
Monkfish. Prairie Clams. Sweet Potato. White Kimchi	34
Grilled Duck Breast. Morita Chili. Morels & Hazelnut Satay Sauce	34
Holstein Royale With Cheese	18
Holstein Beef Steak on the Bone	25/100g
+FRIEDA Beef-Tallow French Fries	12
36 Month-aged Comté. Salted Butter. Persimmon	12
Yuzu-Vanilla Soft Serve. Uli's Honey & Propolis. Salt-Sugar Churros	14
Milk Ice Cream. Whisky & Cascara. Warm Chocolate Mousse	14

4-COURSE CARTE BLANCHE 65€ / p.p.
(available to those with no dietary restrictions)

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