

# Welcome to the Frames Restaurant!

We look forward to welcoming you to our restaurant,  
where enjoyment and hospitality are the main focus.

At Frames, you can expect a unique combination of  
modern ambience and a diverse menu that offers both  
regional and international delicacies.

Our team is dedicated to providing you with an  
unforgettable dining experience. Whether it's a romantic  
dinner, a social evening with friends  
or a celebration on a larger scale –  
we are here for you to make  
every occasion special.

Let us spoil you with our creative dishes  
and exquisite drinks  
and enjoy the warm atmosphere  
that characterizes our restaurant.

We look forward to welcoming you  
and making your stay unforgettable!

Kind regards  
Your team from LOFT by Frames

RESTAURANT | ZIGARRENLOUNGE

**LOFT**  
*by Frames*

## RECOMMENDATION FROM OUR CHEF:

### Our Pasta:

**Fettuccine** (fine Tagliatelle) 19,50

Tomato sauce slightly spicy | Roasted beef slices |  
arugula | hard cheese

**Fusilloni** (spiral noodles) 19,50

Lime-sage-butter | king prawns |  
arugula | hard cheese

**Garganelli** (semi-closed round noodles) 19,50

Gorgonzola cream sauce | Fried chicken breast slices |  
arugula | hard cheese

You are welcome to customize our pasta dishes  
according to your wishes.

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## STARTERS

Beef Carpaccio 17,50

Olive-oil marinade | dried tomatoes | wild herbs salad | hard cheese

King Prawns 19,50

lobster jelly | wild herbs salad | puff pastry stick | chimichurri

## SALAD

wild-herbs – romaine lettuce 14,50

French dressing | tomato | cucumber | croutons

### Add On

fried chicken breast slices +6,50

3 Black Tiger prawns +12,00

## SOUPS

Beef broth | vegetables | marrow dumplings 8,50

Carrot-mango-soup | coconut milk | Sesame-puff pastry 8,50

All prices in euros. Service and VAT are included.  
Please ask our service staff about allergens and additives.

## MAIN COURSES

Rumpsteak 220g 36,00  
herbal butter | bacon beans | potatoes gratin

Rumpsteak 400g 55,00  
herbal butter | bacon beans | potatoes gratin

Duck breast, pink roasted 28,50  
mango-pepper-jus | potatoes au gratin | assorted vegetables

Beef ragout 26,50  
Red wine sauce | bread dumplings | root vegetables

Pikeperch & Shrimp 33,50  
Lime-Champagne foam | wild broccoli | Fettuccine

Salmon tranche 32,50  
Saffron sauce | leek | rosemary potatoes

FRAMES BURGER 24,50  
homemade sesame bun | Angus – Beef - Patty | Cheddar  
| cucumber | salad | date Chutney | fries

## VEGAN

Nut roast 24,50

herb cream sauce | colorful vegetables |  
sweet potato mash

Thai-vegetable Curry 24,50

Basmati rice | spring rolls | vegetable pockets

## THE DUKE OF BERKSHIRE

Sustainable rearing with species-appropriate care is what gives "The Duke of Berkshire" its outstanding quality. The welfare of the animals has top priority - this is the basis for finely marbled meat with excellent flavor.

**DUKE BURGER** 24,50

homemade sesame bun | The Duke of Berkshire Patty |  
Cheddar | cucumber | salad | date chutney | fries

**Meatballs** from The Duke of Berkshire 24,50

mustard jus | vegetable selection | mashed potatoes

**Chop** from The Duke of Berkshire 34,00

herb butter | colorful vegetables | potato wedges

## DESSERTS

Cheesecake 11,50  
homemade raspberry sorbet | oat crumble

Chocolate mousse 11,50  
passion fruit | small pastry

Three kinds of homemade sorbet 11,50  
lime | mango | raspberry

Panna Cotta 8,00  
mixed berries | raspberry puree