

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

RECOMMENDATION FROM OUR CHEF MATTHIAS MAURER:

Essence of wild duck

Maultaschen (ravioli) | Vegetables

8.50

Frames Roast duck

Breast and leg | Chestnuts | Red cabbage | Bacon
Brussels sprouts | Potato dumplings

28.50

Red wine pear

Homemade chocolate ice cream | Tonka bean foam

11.50

Optionally available as a 3-course menu for €45.50

Our wine recommendation:

2023 aufrecht Weißburgunder

Bio Wein

Weinmanufaktur Rebenwaechter, Hubertusburg, Mittelrhein

0,1 l 6,50

0,2l 12,00

2020 Cuvée Anno XX Cabernet-Sauvignon, Merlot, Syrah

Weingut Ellermann-Spiegel, Kleinfischlingen, Pfalz

0,1 l 7,20

0,2 l 11,40

RESTAURANT | ZIGARRENLOUNGE

LOFT
by Frames

STARTERS

Beef Carpaccio 17,50

Olive-oil marinade | truffled mayonnaise | wild herbs salad | hard cheese | potato chip

Fried Salmon praliné 16,50

Miso caramel | rice leaf | wakame algae salad | Puffed quinoa

SALAD

wild-herbs – romaine lettuce 14,50

French dressing | tomato | cucumber | croutons

Add On

fried chicken breast slices + 6,50

3 king prawns +12,50

SOUPS

Beef broth | vegetables |
homemade marrow dumplings 8,50

Cream soup of Hokkaido pumpkin |
roasted seeds | seed oil 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

Beef fillet Steak 36,00
Herb butter | vegetables |
Rosemary potatoes

Braised Eifel beef brisket 32,50
Burgundy Jus | baked oxtail praline | celery puree |
Pumpkin dumplings |
Broccoli

Cod madaillons and prawn 33,50
Crustacean sauce | wild broccoli | lemon-sage-pasta

Salmon steak 31,50
Saffron sauce | Spinach | Black rice from Piedmont

"FRAMES" BURGER 24,50

homemade sesame bun | Angus – Beef - Patty | Cheddar
| cucumber | salad | date Chutney | fries

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VEGAN

Cannelloni 20,50

Filled with mediterranean vegetables | spinach |
Tomato sauce

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 21,50

mustard jus | vegetable selection | mashed potatoes

Chop from The Duke of Berkshire 34,00

herb butter | vegetables | Rosemary potatoes

DESSERTS

Cheesecake homemade raspberry sorbet oat crumble	11,50
Chocolate mousse passion fruit small pastry	11,50
Three kinds of homemade sorbet lime mango raspberry	11,50
Panna Cotta mixed berries raspberry puree	8,00