# Frank Mess Steak cuts & co.

7

#### — STARTERS

<b>TO START</b> 1(WHEAT),7 SPICED BREAD   HERB CREAM CHEESE	7
ONION SOUP FRÄNK'NESS-STYLE 1 (WHEAT), 7, 9 BRAISED ONION BROTH   CHEESE FOAM   CHEESE CRUNCH YOUNG LEEK   GARLIC BREAD	<b>1</b> 3
FRÄNK'NESS SALAD  LAMB'S LETTUCE   ROMAINE SALAD HEARTS   ORANGE  VINAIGRETTE   ROASTED PUMPKIN   FRESH HERBS    PUMPKIN SEEDS   CRANBERRIES   PICKLED RADISHES	16
+ SPICY MARINATED GOAT CHEESE 7	+8
HAND-CUT BEEF TARTARE 1(WHEAT),10 MARINATED WITH SALT & PEPPER + SOURDOUGH BREAD	
MAKE A CHOICE!	
— CLASSIC: CUCUMBER   MUSTARD   CAPER 10 — FRANCONIAN: PUMPKIN SEED   HORSERADISH   CREAM 7 — SPICY: TOMATO   CHILLI   SHALLOT   CUCUMBER	7
80 G TARTARE — AS A STARTER	24

## OUR HIGHLIGHT MENU

TO START 1(WHEAT), 7 SPICED BREAD   HERB CREAM CHEESE	7
PIKE-PERCH CEVICHE 3,4,8(HAZELNUT) BEETROOT TARTARE   ROASTED APPLE   HAZELNUT CREAM   CAPERS	24
PUMPKIN CREAM SOUP 1(WHEAT), 7, 9 SPICY BRAISED PEPPERS   PUMPKIN SEED OIL CRUMBLE   CROÛTONS	14
<b>DUCK BREAST</b> — <i>GRILL PLATE ROASTED PINK</i> CHESTNUT <i>SPÄTZLE</i>   BAKED BRUSSELS SPROUTS   BLACKCURRANT JUS 1(WHEAT), 7, 9	39
GOAT CHEESE CAMEMBERT 1(WHEAT), 7, 8(WALNUT), 10 PEPPER ORANGES   MUSTARD FRUITS   WALNUT   BRIOCHE	13
BAKED-APPLE SORBET 1(WHEAT), 3, 7 YOGHURT FOAM   SPICED BISCUIT   POPCORN	13
4-COURSE: BREAD   PIKE-PERCH   SOUP   DUCK   CHEESE OR SORBET 5-COURSE: + CHEESE AND SORBET	82 95

IN LOVE? SCAN THE CODE FOR OUR OPEN HOUSE BRUNCHES —

FOR VEGETARIAN ALTERNATIVES, PLEASE ASK OUR

ALSO BE ORDERED INDEPENDENTLY OF THE MENU.

#AHDREAMTEAM. OF COURSE, THE INDIVIDUAL COURSES CAN



#### — CUTS FROM THE GRILL

<b>250 G KIKOK CORN-FED CHICKEN SUPREME</b> BREAST WITH WING BONE, PAN-SEARED ON THE SKIN	29
<b>BEEF FILLET</b> FROM DRY AGED FREE-RANGE BEEF 150 G 250 G	39 56
<b>300 G DRY-AGED RIBEYE STEAK</b> FROM FREE-RANGE BEEF	45
<b>200 G DUCK BREAST</b> FROM UPPER BAVARIAN FREE-RANGE DUCK—ROASTED PINK	36
150 G CHAR 4 ROASTED ON THE SKIN	32
150 G PIKE-PERCH 4 ROASTED ON THE SKIN	39
150 G PLANT BASED STEAK REDEFINE MEAT	39
ALL OUR STEAK- & FISCH CUTS ARE SERVED WITH A PICKLED CAULIFLOWER TOPPING, HERB SOUR CREAM AND ROASTED ONION CRUMBLE. 1 (WHEAT), 7	

#### — SIDES

BAGGERS HASH BROWNS FRANK'NESS STYLE 7 SOUR CREAM   CHIVE	
POTATOES GRATINATED WITH CHEESE, SERVED IN A PAN 7	6
BEETROOT SALAD	ģ
SAUTÉED VEGGIES 7, 10 WILD BROCCOLI   ROASTED ROMAINE LETTUCE   LIMA BEANS   PICKLED TOMATOES   SPICED YOGURT	8
CUCUMBER SALAD GRANDMA STYLE SOUR CREAM   DILL	7
SMALL SEXY SALAD	-

#### — SAUCES

!
!
10

#### — DESSERTS

APPLE STRUDEL 1 (WHEAT), 7, 8 (ALMONDS)	13
WHITE CHOCOLATE SAUCE   ALMOND CRUMBLE	
VANILLA-SOUR CREAM ICE CREAM	

OR WOULD YOU PREFER THE GOAT CHEESE CAMEMBERT OR SORBET FROM OUR HIGHLIGHT MENU?

PERFECT FOR GROUPS

## OUR 2-METER BOARD

LET'S GO, TO THE FULL BROADSIDE OF ENJOYMENT! OUR **2-METER BOARD** FULL OF DELICACIES COMES TO THE CENTRE OF THE TABLE TO SHARE. FRÄNK'NESS AT ITS BEST!

OUR 2-METER BOARDS CAN BE ORDERED FROM GROUPS OF 4.

#### —— RECOMMENDED STARTER

PUMPKIN CREAM SOUP 1(WHEAT), 7, 9	14
SPICY BRAISED PEPPERS	
PUMPKIN SEED OIL CRUMBLE   CROÛTONS	

—— FÜR BRETTLA-BEGINNER PRO PERSON | 69

KIKOK CORN-FED CHICKEN BREAST

ROASTED ON THE SKIN

**BEEF FILLET** 

FROM BAVARIAN FREE-RANGE BEEF

**BREAST OF FREE-RANGE DUCK** 

FROM UPPER BAVARIA

CHAR 4

ROASTED ON THE SKIN

---- SERVED WITH 1(WHEAT), 3, 4, 6, 7, 9

CUCUMBER SALAD GRANDMA STYLE | PEPPER SAUCE | TRUFFLE CREAM | CHILI CHUTNEY | | BAGGERS HASH BROWNS WITH SOUR CREAM AND CHIVES | CHESTNUT SPÄTZLE WITH CREAM SAUCE | SAUTÉED VEGGIES

—— UPGRADE FOR BOARD EXPERTS PER PERSON | 85

#### ALL, AS WITH THE BEGINNER BOARD

+ BEEF TARTARE 1(WHEAT),10 ON TOASTED SOURDOUGH BREAD |

PICKLED RADISHES + PIKE-PERCH CEVICHE 2,4,8(HAZELNUTS)

BEETROOT | HAZELNUT

+ LITTLE SEXY SALAD

—— WINE RECOMMENDATION FOR THE BOARD CONTAINS SULFITES

2022 SILVANER WITH A HINT OF TRAMINER 0,75 | **55** - CELEBRATION-EDITION WITH ALEXANDER HERRMANN WEINGUT AM STEIN | WÜRZBURG

**2022 YANTRA** 0,75 **| 55** TENUTA SETTE CIELI | TUSCANY

## PURE & PERFECT! FOR 2 PERSONS

**500 G CHATEAUBRIAND** 135 600 G DRY-AGED RIB EYE 99

- BOTH FROM BAVARIAN FREE-RANGE BEEF

— **SERVED WITH** 1(WHEAT), 6, 7, 9, 10

HERB BUTTER | CREAMY PEPPER SAUCE | EXTRA-LARGE PORTION OF BAGGERS HASH BROWNS FRÄNK'NESS STYLE





