

Fränk'ness

— STARTERS

TO START ^{1 (WHEAT), 7} SPICED BREAD HERB CREAM CHEESE	7
CREAMY PUMPKIN SOUP ^{1 (WHEAT), 7} BRAISED BELL PEPPER YOGURT FOAM CROUTONS PUMPKIN-SEED CRUMBLE PICKLED PUMPKIN	13
FRÄNK'NESS SALAD ⁷ LAMB'S LETTUCE ROMAINE HEARTS APPLE MARINATED BEETROOT DRIED CHERRIES BROWN-BUTTER CROUTONS YOGURT-HORSERADISH DRESSING	16
+ 80 G BEEF FILLET STRIPS	+16
+ 60 G FLAMED PIKE-PERCH ⁴	+12
+ BRAISED GOAT'S CHEESE ⁷	+8
HAND-CUT BEEF TARTARE ^{1 (WHEAT)} 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	
80 G TARTARE — AS A STARTER	24
160 G TARTARE — AS A MAIN COURSE	39

ROASTED SLATE TRUFFLE SAUSAGES ^{1 (WHEAT), 7, 8 (CASHEW)} MASHED HOKKAIDO PUMPKIN SMOKED SOUR CREAM TOMATO-PEPPER RELISH PEPPERED CASHEWS	
3 PIECES	18
5 PIECES	28

STARTER HIGHLIGHT TO SHARE:
OUR STARTER BOARD (ON THE RIGHT SIDE)

— CUTS FROM THE LAVA STONE GRILL

200 G CORN-FED CHICKEN BREAST — LABEL ROUGE	29
BEEF FILLET — FROM DRY AGED FREE-RANGE BEEF	
150 G	39
250 G	56
300 G DRY AGED RIB EYE STEAK FROM FREE-RANGE BEEF	45
350 G DRY AGED ENTRECÔTE FROM FREE RANGE PORK	35
150 G CHAR — ROASTED ON THE SKIN ⁴	32
150 G PIKE-PERCH — ROASTED ON THE SKIN ⁴	39
150 G PLANT BASED STEAK <i>REDEFINE MEAT</i>	39

ALL OUR BRICK OVEN DISHES ARE SERVED WITH A PICKLED CAULIFLOWER TOPPING, HERB SOUR CREAM AND ROASTED ONION CRUMBLE. ^{1 (WHEAT), 7}

MAIN COURSE HIGHLIGHT TO SHARE:
OUR GRILL BOARD (ON THE RIGHT SIDE)

— PURE & PERFECT — BIG CUTS ^{FOR 2 PERSONS}

500 G CHÂTEAUBRIAND	135
600 G DRY AGED RIB EYE	99
BOTH FROM BAVARIAN FREE-RANGE BEEF	
— SERVED WITH: HERB BUTTER PEPPER JUS LARGE PORTION OF HASH BROWNS FRÄNK'NESS STYLE ^{6, 7}	

EVENING SPECIAL: OUR #AHDREAMTEAM WILL TELL YOU TODAY'S DINNER RECOMMENDATION.

— SIDES

BAGGERS <i>HASH BROWNS</i> WITH SOUR CREAM ⁷	7
POTATO GRATIN GRATINATED WITH CHEESE ⁷	6
SPICY PUMPKIN GOULASH ⁷	9
PAN-FRIED VEGETABLES ⁷	8
BEETROOT SALAD	9
MAC AND CHEESE STYLE SKILLET ^{1 (WHEAT), 7}	11
CREAMY SPAETZLE WITH MUSHROOMS ^{1 (WHEAT), 3, 6, 7, 9}	11
SMALL SEXY SALAD	7

— SAUCES

PEPPER JUS ^{6, 9}	5
BBQ BACON SAUCE ^{6, 9}	7
SPICY BUTTER ⁷	5
LEMON-CAPER-BEURRE BLANC ⁷	7
TRUFFLE CREAM FRÄNK'NESS STYLE ^{3, 10}	10

— DESSERTS

APPLE STRUDEL ^{1 (WHEAT), 3, 7, 8 (ALMONDS)} WHITE CHOCOLATE SAUCE VANILLA ICE CREAM ALMOND CRUMBLE	13
THE ONE AND ONLY <i>KAISERSCHMARRN</i> ^{1 (WHEAT), 3, 7, 8 (ALMONDS)} PLUM COMPOTE YOGURT SORBET	13

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

SWEET HIGHLIGHT TO SHARE:
OUR DESSERT BOARD (ON THE RIGHT SIDE)

HIGHLIGHT MENU

TO START ^{1 (WHEAT), 7} SPICED BREAD HERB CREAM CHEESE	
CHAR CARPACCIO ^{2, 7, 8 (HAZELNUT)} PICKLED KOHLRABI APPLE HORSERADISH WILD HERBS HERB SOUR CREAM HAZELNUT PESTO	24
SHELLFISH FOAM SOUP ^{4, 7, 9} RED SALTWATER PRAWN PUMPKIN YOGURT FOAM PUMPKIN SEEDS	21
SADDLE OF VENISON — SERVED PINK ^{1 (WHEAT), 3, 6, 7, 9} PRETZEL CROUTONS CRANBERRY RED CABBAGE CREAMY MUSHROOM JUS RAW MARINATED CAULIFLOWER	39
GRATINATED GOAT'S CAMEMBERT ^{1 (WHEAT), 7, 8 (MACADAMIA), 10} SWEET-AND-SOUR MARINATED BEETROOT HONEY PEAR PEPPERED MACADAMIA NUTS	15
TOFFEE ICE CREAM ⁷ SALTED CARAMEL CHOCOLATE CREAM COCOA CRISP CARAMELIZED POPCORN	13
4-COURSE: BREAD CHAR SOUP VENSION CHEESE <i>OR</i> SORBET	82
5-COURSE: + CHEESE <i>AND</i> SORBET	95

FOR VEGETARIAN ALTERNATIVES, PLEASE ASK OUR #AHDREAMTEAM. OF COURSE, THE INDIVIDUAL COURSES CAN ALSO BE ORDERED INDEPENDENTLY OF THE MENU.

PERFECT FOR SHARING AT THE TABLE
OUR BOARDS CAN BE ORDERED FOR 2 OR MORE PEOPLE

STARTER BOARD

^{1 (WHEAT), 2, 3, 4, 6, 7, 8 (HAZELNUT), 9, 10}	PER PERSON 25
PRAWN PAN PRAWNS IN CREAMY PUMPKIN SAUCE PRETZEL CRUNCH TOMATO-PEPPER RELISH YOGURT CREAM	
CLASSIC BEEF-TARTARE CROSTINI CUCUMBER MUSTARD CAPERS AND MORE	
FLAMED PIKE-PERCH PICKLED KOHLRABI APPLE HORSERADISH WILD HERBS HERB SOUR CREAM HAZELNUT PESTO	
SMALL FRÄNK'NESS SALAD GOAT'S CHEESE MARINATED BEETROOT YOGURT-HORSERADISH DRESSING DRIED CHERRIES BROWN-BUTTER CROUTONS	

GRILL BOARD

^{1 (WHEAT), 3, 6, 7, 9, 10}	AVAILABEL BY TABLE ONLY	PER PERSON 75
CORN-FED CHICKEN BREAST — LABEL ROUGE		
ENTRECÔTE FROM FREE RANGE PORK		
BEEF FILLET FROM BAVARIAN FREE RANGE BEEF		
CHAR ⁴ PAN FRIED ON THE SKIN		

— **SERVED WITH**
CREAMY SPAETZLE AND MUSHROOMS | HASH BROWNS | SOUR CREAM | PEPPER SAUCE | CHILI CHUTNEY | TRUFFLE CREAM | BEETROOT SALAD | PAN-FRIED VEGETABLES AND MORE

DESSERT BOARD

^{1 (WHEAT) 3, 7, 8 (ALMONDS)}	PER PERSON 19
CHOCOLATE CREAM SALTED CARAMEL SAUCE COCOA CRISP	
APPLE-STRUDEL CRUMBLE HONEY PEAR VANILLA ICE CREAM	
YOGURT SORBET PLUM COMPOTE CARAMEL POPCORN	

NEW: OUR BOARD MENU

PERFECT TO SHARE, WHETHER IN A SMALL OR LARGER GROUP: OUR BOARDS ARE SERVED IN THREE COURSES IN THE CENTRE OF THE TABLE.

3-COURSE: STARTER BOARD, GRILL BOARD AND DESSERT BOARD

AVAILABEL BY TABLE ONLY PER PERSON | 109

— **WINE RECOMMENDATION FOR THE BOARD** CONTAINS SULFITES

2022 SILVANER WITH A HINT OF TRAMINER — <i>CELEBRATION-EDITION</i> WITH ALEXANDER HERRMANN WEINGUT AM STEIN WÜRZBURG	0,75 55
2016 HERRGOTT CHÂTEAU BRÉHAT CASTILLON CÔTES DE BORDEAUX JÉRÔME ET BEATRICE DE MONTEIL ST-ETIENNE DE LISSE BORDEAUX	0,75 59



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