

Easy fine dining at Fritz&Friedrich. In a relaxed atmosphere, we combine refined cuisine with uncompromising quality and a deep-rooted connection to nature. Sophisticated in execution, yet approachable in experience. Whether it is carefully selected steaks, à la carte creations, or a surprise menu, our kitchen team stands for creativity and precision in flavor.

Steaks & more

STARTERS

Beef tartare from Atterox beef | egg yolk | sumac shallots | truffle | homemade potato-walnut bread | Parsley 25,00

Ceviche Red and White | arctic char | scallop | cucumber | lime | apple | lemon balm 25,00

STEAKS

Chateaubriand from Argentine Black Angus beef from 2 pax (500g) p.P. 59,00

Rib eye steak from Atterox beef 300g 42,00

Tomahawk from local straw-raised pork in café de Paris crust 500g 37,00

T-bone steak from Irish beef approx. 900g 69,00

SIDES

Gratin of regional potatoes 6,00
Rosemary potatoes 6,00
Truffle tagliatelle 9,00
Sweet potato purée 6,00
Grilled vegetables 6,00
Miso cauliflower | almonds 6,00
Sautéed mushrooms | garden herbs 7,00

SAUCES

Truffle jus 6,00
Nut butter hollandaise 5,00
Alpine chimichurri 5,00
Homemade herb butter 5,00
Onion-bacon jam 5,00
Fermented garlic aioli 5,00

For daily specials and allergens, please ask our service team directly.
All prices in euros.

Easy fine dine

STARTERS

Goose foie gras | dry-aged tuna | hazelnut | pumpernickel | goji | verbena 29,00

Smoked hamachi | sea urchin | corn dashi | radish | lupins 26,00

SOUPS

Bouillabaisse | lobster tail | kumato tomato | butterfly clover 11,00

Oxtail consommé | regional potatoes | walnut | red amaranth 11,00

INTERMEDIATE DISHES

Wagyu A5 | chervil | szechuan pepper | immortality herb 34,00

Ravioli | périgord truffle | beurre blanc | watercress 28,00

MAIN COURESES

Pigeon | pumpkin | kumquats | apple | shortcrust pastry | borage 39,00

Local pasture-raised veal | red pepper | harissa | chimichurri | chorizo | chickweed 42,00

Tauern Trilogy: Tauern lamb | tauern rye | tauern plum | pearl onion | red port wine | nasturtium 44,00

Turbot | la ratte potato | green asparagus | caviar | nut butter | sansho leafs 39,00

SORBET

Granny Smith | kohlrabi | sorrel 7,00

DESSERT

Beeswax panna cotta | milk ice cream | pomelo | violet 12,00

Lemon tart | pistachio | basil 12,00

CHEESE

Local sheep cheese | rye bread | fig leaf | gold | cheese sauerkraut 16,00

Cheese selection | chutneys | fig mustard | truffle honey | potato-walnut bread 16,00

Chefs choice menu

4-course menu 90,00 beverage pairing / wine pairing 55,00
6-course menu 135,00 beverage pairing / wine pairing 75,00
8-course menu 159,00 beverage pairing / wine pairing 97,00

Assorted bread with butter 6,00

Our head chef will gladly prepare a meat-free culinary experience upon request!
Please ask our service team for vegetarian options.