Friesacher's Klassiker Menü | Friesacher's Classic-menu

Romanasalat
Romaine lettuce
Caesar dressing, smoked duck breast, Parmesan cheese and croutons

or

Topinamburcremesuppe
Jerusalem artichoke cream soup
Venison ham & thyme oil

or

Ochsenbouillon mit einer Einlage nach Wahl
ox broth with semolina dumplings, veal liver dumplings,
strudel of hashed meat or sliced pancakes

Ausgelöstes Backhendl
crumbed fried spring chicken, lamb's lettuce - potato salad

or

Geschmorter Ochsenbraten
braised roast beef
Spinach leaves & potato truffle purée

or

Saiblingsfilet
char fillet
Beetroot fregola & young leeks

or

Rieslingrisotto
Riesling risotto
Radicchio, gorgonzola, and caramelized walnuts

Mousse au Chocolat
Chocolate mousse
Port wine pear & speculoos

or

Friesacher's Cremeschnitte
Friesacher's slice of cream cake & marinated berries

or

Espresso-Panna Cotta
espresso-panna cotta
fig & amarettini

3 courses with soup	31
3 courses with starter	37

Vorspeisen | Starters

Beef Tartare
avocado, butter, quail egg, red onions & brioche or brown bread
120g / 180g 19/22

Romanasalat
Romaine lettuce
Caesar dressing, smoked duck breast, Parmesan cheese and croutons 15

Rote Rübentartare (vegan)
Beetroot tartare (vegan)
Mustard vinaigrette, rucola, chive oil & beetroot chips 14

Gebeizte Lachsforelle
marinated salmon trout
Dill-sourcream, pickled pumpkin & pomegranate 16

Salat | Salads

Häuptelsalat
lettuce with french dressing 6

Gemischte Blattsalate mit Hausdressing
mixed green salad with homemade dressing 6

Vogerlsalat, Gurkensalat oder Erdäpfelsalat
lamb's lettuce, cucumber salad or potato salad 6

Suppe | Soups

Ochsenbouillon mit einer Einlage nach Wahl
ox broth with semolina dumplings, veal liver dumplings
strudel of hashed meat or sliced pancakes 6

Consommé von der Bauernente
Consommé of farm duck
Semolina dumplings & celery 8

Topinamburcremesuppe
Jerusalem artichoke cream soup
Venison ham & thyme oil 8

Vegetarian dishes

as an intermediate course or main course

Butternusskürbis im Ofen geschmort (vegan)
Butternut pumpkin braised in the oven
roasted almonds, vegetable jus, chili, & maple sirup 16/19

Hausgemachte Frischkäseravioli
Homemade cream cheese ravioli
Mushroom tartare, parmesan foam & chives 19/23

Rieslingrisotto
Riesling risotto
Radicchio, gorgonzola, and caramelized walnuts 17/21

Fish dishes
as an intermediate course or main course

Kabeljau
Cod fish
Jerusalem artichoke tartare, pea pods & herb velouté 23/27

Saiblingsfilet
char fillet
beetroot, fregula & young leek 22/26

Doradenfilet
Sea bream fillet
celery cream & oven roasted winter vegetables 23/27

Forelle Müllerin oder Forelle Blau
trout „Müllerin" – art or poached trout | trout au bleu
melted butter & parsley potatoes 26

Friesacher's Classic

Ausgelöstes Backhendl
crumbed fried spring chicken
lamb's lettuce-potato salad 22

Wiener Schnitzel vom Kalb
Viennese „Schnitzel" from the veal
parsley potatoes & cranberries 28

½ Bauernente
½ farmer's duck
potato dumpling, red cabbage with apples & marjoram jus 29

Zwiebelrostbraten
escalope from the roast beef with onions in gravy
rosemary potatoes & fried onions 27

Filetsteak
fillet steak
duchesse potatoes, colorful vegetables and pepper cream sauce 41

Gustostückerl (served in a soup)
boiled beef
surred tongue, ox mark, cream spinach & roasted potatoes 26

Dessert

Espresso-Panna Cotta
espresso-panna cotta
fig & amarettini 9

Grießflammerie
Semolina pudding
Orange ragout & chestnuts 9

Schokoladenküchlein
chocolate cake
marinated berries & vanilla ice cream 11

Friesacher's Cremeschnitte
Friesacher's slice of cream cake
marinated berries 7

Kaiserschmarrn (karamellisiert)
caramelized sweet cut-up pancakes with apple sauce & stewed plums
small 12
large 15

2 Stück Palatschinken
2 pieces of stuffed pancakes
with homemade apricot jam 10

Apfel- oder Topfenstrudel
apple or curd cheese strudel
vanilla sauce or vanilla ice or whipped cream 6

Sacher- oder Mohntorte
original chocolate cake (sacher cake) or poppy seed cake
with whipped cream 5

3erlei Sorbets
3 kinds of sorbet
lemon, currant, passionfruit 8,50
per scoop 3

6 verschiedene Käsesorten
assortment of cheese
with fig mustard & bread 14

Süßwein – 5cl
1990 Bouvier Strohwein
Stiegelmar 13