

THE FRANZISKA MENU

OUR FURIOUS TASTING MENU IS A SPECTACULAR CULINARY CASCADE OF MINIATURIZED FRANZISKA CLASSICS. THE SMALL-SCALE PETITESSEN FLIGHT GIVES YOU A FIRST-CLASS OVERVIEW OF THE MOST POPULAR SIGNATURE DISHES IN THE FRANZISKA. WE THEREFORE RECOMMEND THE AMUSE-BOUCHE MENU ESPECIALLY FOR EARLY EATERS INTERESTED IN GASTRONOMY, BON VIVANTS, FOODIES AND FRANZISKA NOVICES. THE 9-COURSE TAPAS MENU IS SERVED ONLY TABLE BY TABLE FOR A MAXIMUM OF 8 PEOPLE AND COSTS 119,90 EURO PER PERSON. LAST ORDER 20:30.

I.

LIVERWURST CAPPUCCINO

VEAL-LIVERWURST-SNOW | LINGONBERRY-GEL | MIL-NUTMEG-AIR | BACON-POWDER

II.

RUSSIAN EGG

ORGANIC EGG | IMPERIAL CAVIAR | DILL CREAM | CRISPS

III.

LEIPZIGER ALLERLEI

CRAYFISH-TAILS | PEA | CARROT | MOREL | ASPARAGUS

IV.

BAVARIAN CABBAGE ROLL

CABBAGE | POTATOCREAM | CABBAGESAUCE | CRISPY BACON

V.

AUNT FRANZISKA'S CHICKEN FRICASSEE

SOT-L'Y-LAISSE FROM THE LABEL ROUGE CHICKEN | RICE | CARROTCREME | PEA | SHALLOT

VI.

BLACK COD FINKENWERDER 2.0

BLACK COD WITH RAPE-HONEY | MASHED POTATOES | BACON | ONION-CRISPS

VII.

VEAL SWEETBREAD KÖNIGSBERGER-STYLE

ROASTED SWEETBREAD | CAPER SAUCE | MICRO CARROT | BAKED CAPER APPLE | CROQUETTE

VIII.

SAUERBRATEN "NEXT LEVEL"

SOUS-VIDE COOKED SHORT-RIB FROM US PRIME BLACK ANGUS BEEF | SAUERBRATEN-SAUCE
ONION-BRIOCHE | SOURCHERRYS | MASHED POTATOES

IX.

FRANKFURTER KRANZ

BISQUIT | ALMOND CRISP | RASPBERRY | CREAM | SHERBET

119,90 EURO