

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 10-COURSE TAPAS MENU IS SERVED ONLY TABLE BY TABLE FOR A MAXIMUM OF 8 PEOPLE AND COSTS € 109,90 PER PERSON. LAST ORDER 20:30.

I.

RUSSIAN EGG

ORGANIC EGG | IMPERIAL CAVIAR | DILL CREAM | CRISPS

II.

LEIPZIGER ALLERLEI

CRAYFISH-TAILS | PEA | CARROT | MOREL | ASPARAGUS | CRAYFISH-TAILS

III.

CRAB ROLL – FRANZISKA'S ANSWER TO THE US LOBSTER ROLL

BÜSUMER CRABS IN HONEY-MUSTARD-SAUCE | TOASTED BRIOCHE | DILL

IV.

HAM NOODLES DELUXE

UDON NOODLES | DEHYDRATED HAM-CHIPS | TRUFFLE-FOAM

V.

BLACK COD FINKENWERDER 2.0

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

VI.

VEAL SWEETBREAD KÖNIGSBERGER-STYLE

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

VII.

WRONG RABBIT

SCOTCHED EGG | MUSHROOM-CREAM-SAUCE | SPÄTZLE | MILK-FOAM

VIII.

GÖTTERSPEISE

WOODRUFF JELLY | HOMEMADE MILCHMÄDCHEN ICECREAM | HIGH-CARB-CRUMBLE

109,90 €