



FRIEDRICH FRANZ
— RESTAURANT —

Kaviar Trilogie Royal Oscietra

Rindertartar, Schalottencrème, lauwarm geräucherter Ostseeaal, Meerrettich,
Kartoffel-Nussbutter-Püree, Sauerrahm

Caviar trilogy Royal Oscietra

*Beef tartare, shallot cream, warm smoked baltic sea eel, horseradish,
potato nut butter puree, sour cream*

Gänseleber

Grüner Pfeffer, Trüffel-Tapenade, Holunderblütensorbet, Perigord-Trüffel

Goose liver

Green pepper, truffle tapenade, elderflower sorbet, Perigord truffle

Hummer in brauner Vanillebutter konfiert

Mango, Umeboshi, junge Erbse, Zitronengras-Emulsion, Koriander

Lobster confit in brown vanilla butter

Mango, umeboshi, young pea, lemongrass emulsion, coriander

Loup de mer

In Dillblüten Salz mariniert, gegrillte Avocado, geröstete Tomatencreme,
Grapefruit, fruchtiger Bouillabaisse-Sud

Loup de mer

*Marinated in dill flower salt, grilled avocado, roasted tomato cream,
grapefruit, fruity bouillabaisse broth*

Mecklenburger Reh

Rücken, gestocktes Ragout, Haschee, Steinpilzcreme, Aprikose, Karotte

Mecklenburger Deer

Saddle, stocked ragout, hash, cream of porcini mushrooms, apricot, carrot

Dessert von der Erdbeere

Basilikum, weiße Schokolade

Dessert of strawberry

Basil, white chocolate

4 Gang Menü pro Person <i>4 course menu per person</i>	169
mit Kaviar <i>with caviar</i>	205
5 Gang Menü pro Person <i>5 course menu per person</i>	189
mit Kaviar <i>with caviar</i>	225
6 Gang Menü pro Person <i>6 course menu per person</i>	245
Korrespondierende Weine 4 Gang <i>Corresponding wines 4 course</i>	85
Korrespondierende Weine 5 Gang <i>Corresponding wines 5 course</i>	95
Korrespondierende Weine 6 Gang <i>Corresponding wines 6 course</i>	105