

# WEEKEND MENU @ FRITZ'S FRAU FRANZI

## PLAICE

prepared in parchment, wit Puy lentils, North  
Sea shrimps, savoy cabbage and bacon sauce

## OX CHEEK

stewed, with kohlrabi, pearl barley  
and sauce with fermented pepper

## CURD CHEESE MOUSSE

with Cru Virunga chocolate, orange  
and Szechuan pepper

3-COURSE MENU € 49 PER PERSON

incl. bread and butter,  
our lollipops  
and coffee by roastery Schwarz

PRE-ORDER UNTIL THURSDAYS  
6 PM

PER MAIL: [INFO@FRITZSFRAUFRANZI.DE](mailto:INFO@FRITZSFRAUFRANZI.DE)

PER PHONE: +49211-9944462

PICK UP  
ON FRIDAYS 5 PM  
ON SATURDAYS ALL DAY

EVERYTHING PREPARED FOR YOU TO WARM  
UP AND SERVE INCL. INSTRUCTIONS



all prices are in Euro and incl. VAT

## MY PHILOSOPHY AND INSPIRATION

### TERROIR

Terroir is the meeting point of climate, soil and landscape.  
Like great wines are supposed to reflect my dishes their origin.

### PRODUCT

The unique taste should be preserved.  
Terms such as sustainability and seasonality are very important to me and shape my kitchen style.  
we can not improve nature's products but only use them more efficiently.

### UNIQUENESS

Courts have to tell their own stories, but that requires new ways and combinations.  
therefore, my ambition is to search and implement them every day anew

BENJAMIN KRIEGEL

Chef

