

# MOTHER'S DAY MENU @ FRITZ'S FRAU FRANZI

"ANRATHER" ASPARAGUS  
fried and marinated, with pickled veal filet  
and watercress butter milk

NORTH SEA PLAICE  
baked, with brown butter, wild cauliflower,  
North Sea shrimps and smoked fish sauce

MARENSIN QUAIL  
prepared in parchment, with "Anrather"  
asparagus, quail's egg and tarragon beurre blanc

CURD CHEESE  
mousse, with marinated strawberries, peas,  
Piedmont hazelnuts and woodruff stock

4-COURSE MENU € 69 PER PERSON  
incl. bread and butter,  
our lollipops  
and coffee by roastery Schwarz

PRE-ORDER UNTIL THURSDAY  
6TH MAY 2021 6 PM

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

PER PHONE: +49211-9944462

PICK UP  
ON FRIDAY 7TH MAY 5 PM  
ON SATURDAY 8TH MAY ALL DAY  
ON MOTHER'S DAY 9TH MAY  
10AM-2PM

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

