

Created by: Debra C. Argen

Fischers Fritz

Chef Christian Lohse shows his stellar pedigree at the **Michelin-star restaurant, [Fischers Fritz](#)** in Berlin, Germany.



The dining room at [Fischers Fritz](#) is all about elegance; a white marble fireplace with a sculpture on the mantle graces one side of the room, floor-to-ceiling windows are sumptuously dressed with crème and café au lait striped fabric, sparkling crystal chandeliers hang from the gold-trimmed tiered ceiling, original paintings hang on the wood paneled walls, sconces illuminate the room with soft lighting, the chairs are covered with tan corduroy and the banquettes are covered with sensuous black and tan striped corduroy, a round table in the center of the dining room holds a tall glass vase filled with a luxurious Spring arrangement of gladioli, colorful birds of paradise, white orchids and red anthurium, the tables are draped with pristine white linens and adorned with cymbidium orchids and hypericum berries in low glass bowls, tall white tapers stand in silver candlesticks, and low music in the background provides a romantic ambience to showcase Chef Christian Lohse's creations.

In March 2006, our friend Erika Limmer, Edward F. Nesta and I had dinner at Fischers Fritz where Chef Christian Lohse has been creating new taste sensations since his arrival in September 2004, and in November 2005, the restaurant received a Michelin-star. We began with an aperitif of champagne to accompany an Amuse Bouche of a succulent morsel of lobster wrapped with a Brussels sprout leaf.



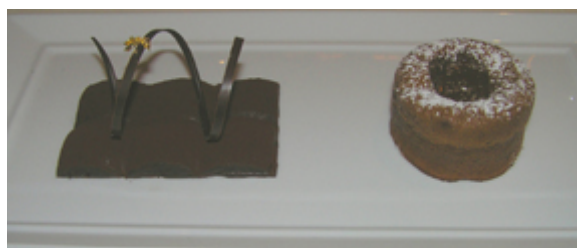
For our first course, Erika selected a creamy and decadent Velouté of Chestnuts with foie gras and black Périgord truffle (Chataignes), which Sommelier Arno Steguweit paired with a 2003 Coudoulet de Beaucastel, Blanc du Rhone, Domaine de Beaucastel, Rhone, France; Edward selected a Terrine of foie gras and smoked moray with pepper caramel and jam of purple eggplants (Anguille fume et foie gras), which was a long, lean rectangle of intense flavor, and was paired with a 1988 Château d'Yquem, 1er Grand Cru Classé, Sauternes, Bordeaux, France; and I selected a Tartar of yellowfin tuna nestled between slivers of crisp filo pastry and garnished with a red rose petal, stewed cêpes and white gazpacho vinaigrette (Thon et Cêpes), which was paired with a 2004 Oestricher Lenchen, Riesling Trocken, 1. Geisöchs,

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Weingut Spreizer, Rheingau, Germany.



For our second course, Erika selected the Half wild duck with braised Japan-radish, jus of rucola and walnuts (Canard Crois et Radis), which was paired with a 1998 Alion DOC, Bodegas y Viñedos Alion, Ribera del Duero, Spain; Edward selected the Middle piece of Atlantic Turbot with winter trumpets and sauce Béarnaise of Fines de Claires oysters (Turbot et Chanterelles), which was paired with a 2002 Meursault AC, Domaine Coche-Bizouard, Burgundy, France; and I selected the Roasted monkfish with leek wrapped winter trumpets and fava beans, emulsion of chicory and Dijon mustard, which was paired with a 2004 Weissburgunder Mandelgarten, 1. Gewächs, Weingut Wehrheim, Pfalz, Germany.



Chef Christian sent out "pre-dessert" miniatures of strawberry jelly, homemade pralines, orange cake and other enticing goodies, and for the perfect finishing touch, for dessert we selected the Block-chocolate Guanaja with half-liquid Guanaja cake and chicory ice cream (Chocolat Guanaja), which was a chocolate lover's dream, and was paired with a 2003 Banuls Tardives, Domaine La Tour Vieilles, Languedoc-Roussillon, France, and Pattaya-mango filled with coconut cream with a salad of lychees and crispy coriander galette, (Mangues et Coriander) which was paired with a 2003 Oberhäuser Brücke, Riesling Auslese, Weingut Dönnhoff, Nahe, Germany.

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After dinner, we took a tour of their wine cellar with Sommelier Arno Steguweit, to see their collection of excellent international wines.

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Read the article in **Chefs' Recipes** where **Chef Christian Lohse** shares one of his delectable recipes.

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