

BRASSERIE FRITZ

LES SOUPES

BAKED TRUFFLE SOUP

Baked truffle soup, puff pastry, chicken, mushroom, foie gras, mignonette vegetables
85

ONION SOUP

Onion soup, gruyère toast, stewed onion
45

TOMATO SOUP

Tomato soup, herb ricotta quenelle
30

LES TOASTS

ANCHOVY TOAST

Smoked anchovies, sourdough, cream cheese, tomato, red onion, maple syrup
30

LABNEH TOAST

Homemade labneh, marinated tomato, preserved lemon, toasted schiacciata
35

LES SALADES

LEBANESE CUCUMBER SALAD

Lebanese cucumber, tomato, radish, feta cheese, couscous, herb salad
35

TOMATO AND TUNA SALAD

Tomato and tuna salad, asian dressing
35

DEEP FRIED BRIE AND PEAR SALAD

Mesclun salad, white mushroom, fresh pear, red wine pear, Brie cheese, truffle vinaigrette
65

LES ENTRÉES FROIDES

EGG TONNATO

Macao egg, tonnato sauce, potato salad, frisée
40

BURNT LEEK

Chargrilled leeks, toasted hazelnut, labneh, Provençal olive oil, Melba toast
45

POACHED TIGER PRAWN

Poached tiger prawn, tomato, avocado
65

BEEF TARTARE

Wagyu beef, shallot, caper, egg, brioche crouton
75

FOIE GRAS PÂTÉ

Foie gras pâté, port wine jelly, toasted potato bread
75

LES ENTRÉES CHAUDES

SMOKED SALMON

Smoked salmon, poached potato, crème fraîche, salmon roe
75

ESCARGOTS DE BOURGOGNE

Brined snails, baked in garlic herb butter, Fritz baguette
75

HOKKAIDO SCALLOP

Seared Hokkaido scallops, stewed cannellini beans, pistachio pesto
85

FOIE GRAS POÊLÉ

Pan seared foie gras, roasted celeriac, red wine glaze, raspberry vinaigrette, citrus salad
95

LES PAINS

SOURDOUGH BREAD

20

SCHACCIATA BREAD

20

HOMEMADE BUTTER

10

LES PLATS

DAUBE PROVENÇALE COD

Roasted cherry tomato, capsicum escabeche, celeriac cake, fish and chicken daube sauce, shaved fresh button mushroom
160

SEABASS NIÇOISE

Pan-seared seabass, tomato and onion salad, couscous, lemon beurre blanc
95

HALIBUT AND CHIPS

Beer battered halibut, cassalette of peas, patatas bravas, preserved lemon mayonnaise
95

RAINBOW TROUT

Rainbow trout, almond brown butter, French bean, potato, lemon
140

ESCALOPE MILANESE

Lightly breaded chicken breast, potato salad, lemon beurre blanc
65

BOUCHÉE À LA REINE

Puff pastry vol-au-vent, chicken, mushrooms, sauce velouté
75

CONFIT DE CANARD

French duck leg, mashed potatoes, potato couronne, mustard sauce
85

LAMB SHANK BLANQUETTE

Stewed lamb shank, light cream sauce, root vegetables, roasted lemon, almond pilaf rice
95

ROASTED LAMB RACK

Lamb rack, pine nut pesto crust, roasted vegetable ratatouille, lamb jus
140

STEAK AU POIVRE

Pan-seared ribeye, black, white, and red pepper crust, green peppercorn sauce, pommes Fritz
140

STEAK FRITZ

Grilled rib eye, garlic herb butter, grilled asparagus salad, pommes Fritz
140

BEEF BOURGUIGNON

Braised oxtail and brisket, rich red wine sauce, carrot, mushroom, grelot onion
120

STEAK FLAMBÉ AU POIVRE VERT

Tenderloin flambéed at your table, port and green peppercorn cream sauce, French bean, patatas bravas
180

CONFIT LAMB SHOULDER (SERVES 2)

Boneless confit lamb shoulder, garlic yogurt sauce, lamb jus, parmesan couscous, harissa oil
200

BEEF WELLINGTON (SERVES 2)

Tenderloin, mushroom duxelles, puff pastry crust, mashed potatoes, lamb's lettuce salad
380

DRY AGED DUCK BREAST ON THE BONE (SERVES 2)

Carved at your table, served with mashed potatoes, pickle salad
240

DRY AGED BEEF

Please check availability with your waiter/waitress
Dry Aged Wagyu Ribeye 140/100g
Dry Aged Wagyu Striploin 140/100g
Dry Aged Wagyu Tenderloin 140/100g
Dry Aged Wagyu Tomahawk 120/100g

LES GARNITURES

MASHED POTATOES

POMMES FRITZ

RATATOUILLE

HERB RICE

20 each

LES DESSERTS

CRÈME BRÛLÉE GLACÉE FLAMBÉE

A crème brûlée set on vanilla ice cream, set on a vanilla sponge, flambéed with Cognac
35

CRÊPES SUZETTE FLAMBÉED AT YOUR TABLE:

Crêpes, caramel orange sauce, vanilla ice cream, Grand Marnier
55

CHOCOLATE GANACHE MERINGUE

75% Guanaja chocolate ganache, meringue, Chantilly cream, toasted almond flakes, candied nuts
45

CAFÉ LIÉGEOIS

Vanilla and chocolate ice cream, coffee jelly, Chantilly cream, shortbread, almonds, and a shot of espresso
40

CRÈME GLACÉE

Vanilla/chocolate/strawberry, Chantilly cream
20