

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
110

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

MENU DU JOUR

ANCHOVY TOAST

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

ROASTED QUAIL & CRISPY CONFIT QUAIL LEG

Roasted quail breast and crispy confit quail leg, pan-seared foie gras, watercress coulis, wild mushrooms, grilled asparagus, truffle glaze

CRÈME BRÛLÉE GLACÉE

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

150

BRASSERIE FRITZ

COCKTAIL

LILLET BLANC OR ROSE SPRITZ
Lillet blanc, soda, bubbles
50

SERENDIPITY
Calvados, fresh apple,
elderflower, mint leaves,
bubbles
60

**HEMINGWAY
DAIQUIRI**
Rum, maraschino, lime,
grapefruit, agave nectar
52

QUAKER
Rum, Cognac, raspberry,
and lemon
65

NEGRONI AND CO
Gin, sweet vermouth,
coffee infused campari
55

VESPER MARTINI
Gin, Lillet Blanc
54

ESPRESSO MARTINI
Vanilla infused vodka,
coffee liquor, espresso,
salted pineapple vanilla
53

FRENCH 75
Gin, calvados, lemon,
umeshu, bubbles
60

GIN PROVENCAL
Gin, peach liquor, lemon,
chrysanthemum,
egg white, bitter
53

NEW YORK SOUR
Whisky, lemon,
egg white, red wine
56

CARDINALE
Gin, dry vermouth,
campari
50

VIEUX CARRE
Whisky, Cognac,
sweet vermouth,
Benedictine D.O.M,
Creole bitter
68

IRISH COFFEE
Irish whisky,
Grand Marnier,
coffee, cream
53

GIN & TONIC

FORD'S GIN
Grapefruit, lemon
47

MONKEY 47 DRY
Grapefruit
60

ROKU SUNTORY
Ginger
45

HENDRICK'S
Cucumber, rose
47

THE BOTANIST
Mint
47

TANQUERY NO. 10
Grapefruit
45

GIN NO. 3
Grapefruit, rosemary
42

SIPSMITH LONDON CUP
Lime, mint
42

RIVAGE
Grapefruit
47

TOBERMORY HEBRIDEAN MOUNTAIN
Green apple, lime
47

NON ALCOHOLIC

MOCKTAILS

CHERRY BLOSSOM
Mixed berries, lemon,
soda

THE MAY QUEEN
Orange, lemon, thyme

PASSIONATA
Pineapple, passionfruit,
agave nectar, fresh milk,
chili salt

28 each

SODA

Coca-Cola
Coke Zero
Sprite
Ginger Ale

14 each

ICED TEAS

Classic Iced Tea
Fresh Basil Iced Tea
16 each

HOT TEAS

English Breakfast
Earl Grey
Green Tea
Peppermint
Chamomile
Ginger Lemon
15 each

JUICE

Orange
Pineapple
Watermelon
Mix Juice
20 each

COFFEE/CHOCOLATE

Espresso	10
Double	12
Machiato	12
Long Black	12
Cappucino	14
Latte	14
Hot Chocolate	16

SPECIAL

GIN

RIVAGE

RIVAGE GIN & TONIC
Grapefruit
47

SEA SIDE MARTINI
Rivage gin, dry vermouth, grey salt,
grapefruit
68

LA DAME ROSE
Rivage gin, mixed berries, lemon,
elderflower, egg white
65

BEER

Heineken Draught (halfpint)	36
Heineken	34
Guinness Stout	34
Menabrea	54
Kizakura Kyoto White Yuzu Ale	55
Kizakura Kyoto Yamadanishiki	55
Kirin Ichiban	38

ARMAGNAC

Gaspard de MVS	58
Chateau de Maniban VS	58

AQUAVIT

Helbings Feiner Organic	46
-------------------------	----

CALVADOS

Le Calvados Christian Drouin Selection	35
Le Calvados Christian Drouin XO	46

COGNAC

Remy Martin VSOP	45
Martel Gordon Bleu	95

RUM

Kraken Black Spiced Rum	35
Clement Agricole White Rum	38
Clement Agricole Ambre Rum	38

TEQUILA & MEZCAL

Gran Centenario Reposado	35
Macra Negra Espadin	45
Jose Cuervo de la Familia	60

VODKA

Stolichnaya	35
Grey Goose	38
Belvedere	38

BOURBON

Woodford Reserve Rye	43
Maker's Mark	38
Bowsaw Bourbon Whiskey	48

SCOTCH WHISKY

Ballantine's	35
Monkey Shoulder	38
Royal Salute 21 Years	75

WHISK(EY)

Osakye French Single Malt	60
Akashi White Oaks	42
Auchentoshan Three Wood	48
Glenfarclas 15 Years	70
Glenfiddich 15 Years	57
Glenfiddich 18 Years	80
Glenfiddich 23 Years Grand Cru	125
Balvenie Doublewood 12 Years	55
Balvenie 21 Years Port Wood	135
The Glenlivet 15 Years	58
Mortlach 12 Years	42
The Macallan Sherry Cask 12 Years	55
The Macallan Double Cask 15 Years	75
Lagavulin 16 Years	48
Laphroaig Quarter Cask	52
Bowmore 15 Years	50
Bowmore 18 Years	65
Tobermory 12 Years	42
Tobermory 23 Years	120
Arran 10 Years	38
Highland Park 15 Years Viking Heart	50
Jameson	34
Jameson Black Barrel	38
Bushmills The Original	34
Bushmills Black Bush	36