

# FRITZ

## FOOD MENU

### FRUITS DE MER

#### Fritz Platter,

Oysters, mussels, prawns, whelks, scallop, salmon  
250

#### Grand Fritz Platter,

Half Boston lobster, oysters, crab, whelks, mussels, prawns,  
scallops, salmon

650

#### Oysters,

Fine de claire  
28/piece

Served with traditional accoutrements

### SOUPE

#### Bouillabaisse

A rich, but not creamy seafood soup with crayfish, red  
mullet, grouper and catfish served with rouille toast.

78

#### Artichoke Soup,

Jerusalem artichoke, marinated baby artichokes, sage,  
brown butter, chives

35

### SALADES

#### Salmon Niçoise Salad

Seared salmon, anchovies, egg, tomatoes, olives, green beans  
and butter lettuce

68

#### Deep Fried Brie and Pear Salad

Mesclun salad, white mushroom, red wine pear,  
brie cheese, truffle vinaigrette

58

#### Foie Gras Landaise

Pan seared foie gras, diced foie gras torchon, thinly sliced smoked  
duck, roast potatoes, toasted walnuts on a bed of frisée with a  
lightly creamy mustard dressing

95

#### Bread

Freshly baked sourdough and  
homemade butter

20

Extra butter  
each/5

### ENTRÉES

#### Anchovies on Toast,

Maple butter, grilled sourdough, smoked anchovy,  
cream cheese

16 per toast

#### Smoked Salmon,

Our famous warm tea smoked salmon with wakame seaweed,  
salmon roe and confit lemon in clam jus,  
beurre blanc with sorrel oil

55

#### Hokkaido Scallop,

Two seared Hokkaido scallops on a bed of stewed cannellini beans  
with fried homemade 'Nduja sausage and its oil

94

#### Grilled Prawn Choucroute

A sharply grilled jumbo tiger prawn on a bed of home  
fermented and stewed choucroute with beurre blanc sauce

72

#### Quail Terrine

Organic small farm quail encased in a delicious forcemeat of  
minced quail and duck with white wine jelly, candied  
hazelnuts, grilled sourdough toast

65

#### Not a Pig's Trotter

A wonderful, creamy, collagen-rich terrine of Beef brisket,  
tripe and tendon, breaded and deep fried and served with  
watercress puree, horseradish cream, lamb's lettuce

65

#### Pan Seared Foie Gras & Quail Bonbon

Crisp fried foie gras wrapped quail breast and seared foie gras  
escalope with sweet poached and pickled pears  
on a bed of toasted barley risotto

95

#### Foie Gras Torchon

Poached foie gras, celeriac purée, Verjuice jelly,  
kumquat, toasted brioche

88

#### Mushrooms and Patatas Bravas

Garlic tossed mushroom, crispy, creamy potatoes, Jerusalem  
artichoke purée, parmesan, chives

40

#### Escargots de Bourgogne,

Brined snails baked in garlic herb butter with  
Fritz mini baguette à l'ancienne

50

## PLATS

### Rainbow Trout

Rainbow trout, almond brown butter,  
potatoes, green beans, lemon  
110

### Olive Oil Poached Seabass

Seabass fillets slow poached in pure olive oil with crème  
fraîche butter sauce and chilli oil  
on a bed of root vegetable julienne  
120

### Three Fish Friture

Fish & Chips French style; rosemary flour dusted mullet,  
anchovy and basil stuffed fried boneless Sardine, crisp  
battered seabass with preserved lemon mayonnaise,  
chips and salad  
85

### Beef Wellington (serves 2)

Tenderloin and mushroom duxelles in puff pastry crust served  
with mashed potatoes and lamb's lettuce salad  
360

### Steak au Poivre

Pan seared black, white and red pepper crusted ribeye  
steak with beef glaze and pommes Fritz  
130

### Steak Fritz

Grilled ribeye, garlic herb butter, grilled broccolini salad,  
pommes Fritz  
130

### Steak Tartare

Hand chopped wagyu beef dressed with shallots, capers,  
chopped egg, chives, mustard and served with pommes Fritz  
68

### Tournedos Rossini

Pan seared tenderloin on a bed of wilted spinach and  
mushroom duxelles set on a brioche crouton, topped with  
foie gras and served with black truffle sauce  
190

### Steak Flambé au Poivre Vert

Seared tenderloin flambéed at your table, the sauce prepared with  
port, green peppercorns, beef jus and cream, and served with  
potato mille-feuille and french beans  
195

### Dry Aged Beef:

Please check availability with your waiter/waitress.

Dry Aged Wagyu Ribeye 180/100g  
Dry Aged Wagyu Striploin 180/100g  
Dry Aged Angus Tomahawk 150/100g  
Dry Aged Angus Prime Rib 150/100g

## PLATS

### Burger à la Fritz,

Grilled Angus beef patty, gruyère cheese, caramelised  
onion, gherkin, tomato, mustard sauce, pommes Fritz,  
homemade bun  
78

### Roasted Lamb Rack,

Lamb rack, pine nut pesto crust, roast vegetable  
ratatouille, lamb jus  
110

### Poulet Grand Mère,

Free range chicken, verjuice sauce, grapes, grelot  
onions, carrots, herb rice  
68

### Dry Aged Roast Duck Breast (serves 2)

Roast on the bone and carved at your table, served with  
mashed potato and pickled salad  
210

## LES GARNITURES

Pommes Fritz / 18  
Mashed potato / 18  
Sautéed mushrooms / 15  
Sautéed French beans / 15  
Herb rice / 15

## DESSERTS

### Crème Brûlée Flambé

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

### Chocolate Ganache Meringue

75% Guanaja chocolate ganache, meringue,  
Chantilly cream, toasted almond flakes,  
candied nuts  
35

### Crêpes Suzette

Flambéed at your table; Crêpes, caramel orange sauce,  
vanilla ice cream  
38

### Tart of the day

35