

BRASSERIE FRITZ

PLAT DU JOUR

March 2019

Appetiser

Boiled baby squid, pomelo, sorrel, winged beans, shallot, jalapeño, lime vinaigrette

or

Roasted beet root, momotaro tomato, pickled shallot, hazelnut candy, buffalo mozzarella

or

Carrot ginger soup, crème fraiche, sage burnt noisette, chives

Main

Grilled tiger prawns, saffron paella, grill asparagus, lily bulb, American sauce

or

Boneless chicken leg, puy lentil, charred leek, roasted roots, sherry sauce

or

Braised lamb, cannellini bean, carrot, roasted shallot, button mushroom, noisette crumble

Dessert

Apple crumble and vanilla ice cream

or

Chocolate banana feuille de brick

or

Strawberry shortcake

RM65++

