



Open daily from 6pm

Level 23A, Tower B, The Troika, 19 Persiaran KLCC  
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BEVERAGES

**Beer**

*Draught (half pint)*  
Heineken Extra Cold / 36

*Bottle*  
Heineken / 32

Peroni Nastro Azzurro / 42

Kizakura Kyoto White Yuzu Ale / 50

Kizakura Kyoto Yamadanishiki / 50

Little Creatures Pale Ale / 45

Menabrea 53

**Cider**

Apple Fox / 30

**Soda**

Coca Cola / 14

Sprite / 14

Bitter Lemon / 14

Malafemmena  
Grapefruit Soda / 18

Malafemmena  
Ginger Beer / 18

**Water**

Acqua Panna 750ml / 18

San Pellegrino 750ml / 18

**Mocktails**

Cherry Blossom,  
Mixed berry, lemon, Pompelmo / 26

The May Queen  
Kumquat, lemon, homemade  
lime syrup, thyme, Aranciata / 26

Passionata,  
Pineapple, passionfruit,  
agave nectar, white chocolate,

**Fresh Juice**

Orange / 18

Pineapple / 18

Watermelon / 18

Mix Juices / 20

**Coffee | Chocolate**

Espresso / 10

Double Espresso / 12

Macchiato / 12

Long Black / 12

Cappuccino / 14

Latte / 14

Hot Chocolate / 14

BRASSERIE  
FRITZ

FOOD MENU

Open daily from 6pm

Menu and price may change without prior notice

BRASSERIE  
FRITZ

SPECIALS

**Bloody Mary**

**Classic,**

Homemade tomato juice, Stolichnaya, lemon, Worcestershire sauce, celery, horseradish, pickled pearl onion, gherkin / 45

**Savoury,**

Homemade tomato juice, Punto Mezcal Espadin, lemon, Worcestershire sauce, celery, horseradish, pickled pearl onion, gherkin / 45

**Light & Easy,**

Homemade tomato juice, Roku gin, Yzaguirre Dry Vermouth, lemon, yuzu, ginger / 45

**All Day Cocktails**

**Paloma,**

Herradura Reposado, grapefruit, agave, lime, soda / 45

**Daiquiri,**

Bacardi Carta Blanca, Cointreau, lime, yuzu, agave / 45

**The Sling,**

The Botanist Gin, Cointreau, Dom Benedictine, Maraschino cherry, pineapple, lime, grenadine, bitters / 50

**Pimms Cup,**

Pimm's cup no. 1, cucumber, citrus soda, lemon / 48

**Lillet Spritz,**

Sorgin, Lillet Blanc, lemon, maple syrup, soda / 48

**Summer Spritz,**

Belvedere, Lillet Blanc, grapefruit, spring of thyme, soda & tonic / 48

**Aperol Spritz,**

Aperol, bubbles, orange, soda / 52

**G&T Specials**

**Ford's Gin,**

Grapefruit, lemon / 47

**Monkey 47 Dry,**

Grapefruit, sage / 60

**Roku Suntory,**

Fresh ginger / 45

**Hendrick's,**

Cucumber, rose / 47

**The Botanist,**

Mint, elderflower / 47

**Tanqueray Ten,**

Grapefruit, chamomile / 45

**Sorgin,**

Grapefruit, red peppercorn / 47

(Fever Tree Tonic for an additional RM 10)

Prices in RM and subject to 10% service charge and 6% government tax

BRASSERIE  
FRITZ

FRUITS DE MER

**Fritz Platter,**  
Oyster, mussels, prawns,  
scallop, salmon, saba  
mackerel / 220

**Grand Fritz Platter,**  
Oyster, crab, mussels,  
prawns, scallop, salmon,  
clams, saba mackerel / 285

Served with traditional  
accoutrements

**Oysters,**  
Fine de claire  
/ 28 per piece

**Prawn Cocktail,**  
Sakiyomiso mayo,  
prawn powder / 58

**Marinated  
Japanese Mackerel,**  
Homemade crème  
fraîche, poached potatoes,  
pickled shallots / 45

**Scallop Carpaccio,**  
Fresh pear, red radish, caviar  
miso vinaigrette, / 58

BREAD

Freshly baked sourdough &  
homemade butter / 20

Extra butter, each / 5

SOUPE

**Artichoke Soup,**  
Jerusalem artichoke, marinated  
baby artichokes, sage, brown  
butter, chives / 30

ENTRÉES

**Chicken Liver  
& Foie Gras Terrine,**  
Frisée salad, confit onion,  
grilled sourdough / 38

**Anchovies on Toast,**  
Maple butter, grilled  
sourdough, smoked anchovy,  
cream cheese / 38

**Smoked Salmon,**  
Tea smoked salmon, clam jus  
beurre blanc, salmon roe, sorrel oil,  
confit lemon, wakame / 55

**Deep-Fried Brie & Pear Salad,**  
Mesclun salad, white mushroom,  
red wine pear, brie cheese,  
truffle vinaigrette / 58

**Escargots de Bourgogne,**  
Brined snails, garlic butter,  
Fritz bread / 50

**Foie Gras Torchon,**  
Poached foie gras, celeriac  
purée, verjuice jelly, kumquat,  
toasted brioche / 88

**Mushrooms & Patatas Bravas,**  
Garlic tossed mushrooms, crispy  
potatoes, Jerusalem artichoke purée,  
parmesan, chives / 40

**Lobster Tartlet,**  
Poached lobster, rosemary  
cauliflower espuma, confit onion  
soy aspic, lobster jus, artichoke / 90

**Hokkaido Scallop,**  
Béchamel sauce, puff pastry,  
spinach, black truffle / 68

**Tomato, Mozzarella Salad,**  
Marinated tomatoes, roast  
beetroot, pickled cucumber, basil,  
olive oil & aged vinegar / 45

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BRASSERIE  
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PLATS

Order one for yourself or several to share

**Mussels à la Fritz,**  
Fresh blue mussels, choucroute,  
potatoes, mustard & tarragon  
broth, grilled sourdough / 88

**Rainbow Trout,**  
Rainbow trout, almond  
brown butter, potatoes,  
green bean, lemon / 110

**Steak Tartare,**  
Chopped Wagyu beef, shallots,  
capers, chopped egg, chives,  
mustard, pommes Fritz / 65

**Steak au Poivre,**  
Green peppercorn sauce, spinach,  
pommes Fritz / 130

**Poulet Grand Mère,**  
Free range chicken, verjuice sauce,  
grapes, grelot onions, carrots,  
herb rice / 90

**Roasted Lamb Rack,**  
Lamb rack, pine nut pesto crust,  
roast vegetable ratatouille, lamb jus  
/ 110

**Burger à la Fritz,**  
Grilled Angus beef patty, gruyère  
cheese, caramelised onion, gherkin,  
tomato, mustard sauce, pommes  
Fritz, homemade bun / 75

**Salmon Niçoise**  
Seared salmon, green beans,  
egg, anchovy, tomato, olive,  
potato, lettuce / 68

**Fish & Chips,**  
Halibut fish, thosai batter, tandoori  
spice, cucumber raita, calamansi / 78

**Steak Frites,**  
Garlic herb butter, caramelised  
onion, pommes Fritz / 130

**Fillet Rossini,**  
Pan seared tenderloin, foie gras,  
button mushroom duxelles, brioche  
crouton, black truffle sauce,  
wilted spinach / 190

**Quail,**  
Prickly pepper marinated deep  
fried quail, confit quail leg, seared  
foie gras, wild mushrooms, roast  
& pickled vegetables, quail glaze,  
garlic cream / 80

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, then flambéed with Cognac / 35

**Chocolate Ganache Meringue**  
75% Guanaja chocolate ganache,  
meringue, chantilly cream, almond flake, candied nuts / 35

**Crêpes Suzette**  
Crêpe, caramel orange sauce, Grand Marnier,  
vanilla ice cream / 38

**Lemon Tart**  
Baked lemon tart, garum caramel sauce, vanilla ice cream / 35

**Banana Split**  
1 scoops of vanilla ice cream, 1 scoop of strawberry ice  
cream, fried banana, chocolate sauce, chantilly cream,  
toasted almond / 35

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