




**BRASSERIE  
F R I T Z**

**FOOD MENU**

—  —  
*Open daily from 6pm*

[brasseriefritz.com](http://brasseriefritz.com)

# BRASSERIE F R I T Z

## SPECIALS

### BLOODY MARY / 42

#### Classic,

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

#### Savoury,

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

#### Light & Easy,

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

### ALL DAY COCKTAILS

#### Paloma,

*Herradura Reposado, grapefruit, agave, lime, soda / 42*

#### Daiquiri,

*Bacardi Carta Blanca, Cointreau, lime, yuzu, agave / 42*

#### The Sling,

*The Botanist Gin, Cointreau, Dom Benedictine, Maraschino cherry, pineapple, lime, grenadine, bitters / 45*

#### Pimms Cup,

*Pimm's cup no. 1, cucumber, citrus soda, lemon / 42*

#### Lillet Spritz,

*Sorgin, Lillet Blanc, lemon, maple syrup, soda / 42*

#### Summer Spritz,

*Belvedere, Lillet Blanc, grapefruit, spring of thyme, soda & tonic / 42*

#### Aperol Spritz,

*Aperol, bubbles, orange, soda / 48*

### G&T SPECIAL

#### Ford's Gin,

*Grapefruit, lemon / 40*

#### Monkey 47 Dry,

*Grapefruit, sage / 60*

#### Roku Suntory,

*Fresh ginger / 40*

#### Hendrick's,

*Cucumber, rose / 40*

#### The Botanist,

*Mint, elderflower / 40*

#### Tanqueray Ten,

*Grapefruit, chamomile / 38*

#### Sorgin,

*Grapefruit, red peppercorn / 42*

*(Fever Tree Tonic for an additional RM 10)*

# BRASSERIE FRITZ

## BEVERAGES

### Beer

#### Draught

*Half pint*  
Heineken Extra Cold / 35

#### Bottle

*Heineken / 32*  
Peroni Nastro Azzurro / 40

Kizakura Kyoto White Yuzu Ale  
/ 46

Kizakura Kyoto Yamadanishiki  
/ 46

*Little Creatures IPA / 45*  
*Little Creatures Pale Ale / 45*

### 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,*  
*chilli salt / 26*

### 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

## FRUITS DE MER

**Fritz Platter,**  
*Oyster, mussels, prawns,  
scallop, salmon, saba  
mackerel / 180*

**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 / 28*

**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 / 35*

**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 / 55*

**Escargots de Bourgogne,**  
*Brined snails, garlic butter,  
Fritz bread / 45*

**Foie Gras Torchon,**  
*Poached foie gras, celeriac  
purée, verjuice jelly, kumquat,  
toasted brioche / 80*

**Mushrooms & Patatas Bravas,**  
*Garlic tossed mushrooms, crispy  
potatoes, Jerusalem artichoke purée,  
parmesan, chives / 38*

**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 / 38*

# BRASSERIE FRITZ

## PLATS

Order one for yourself or several to share

### Mussels à la Fritz,

Fresh blue mussels, choucroute, potatoes, mustard & tarragon broth, grilled sourdough / 78

### Rainbow Trout,

Rainbow trout, almond brown butter, potatoes, green bean, lemon / 100

### Steak Tartare,

Chopped Wagyu beef, shallots, capers, chopped egg, chives, mustard, pommes Fritz / 60

### Steak au Poivre,

Green peppercorn sauce, spinach, pommes Fritz / 110

### 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 / 90

### Burger à la Fritz,

Grilled Angus beef patty, gruyère cheese, caramelised onion, gherkin, tomato, mustard sauce, pommes Fritz, homemade bun / 58

### 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 / 110

### Fillet Rossini,

Pan seared tenderloin, foie gras, button mushroom duxelles, brioche crouton, black truffle sauce, wilted spinach / 180

### Quail,

Prickly pepper marinated deep fried quail, confit quail leg, seared foie gras, wild mushrooms, roast & pickled vegetables, quail glaze, garlic cream / 70

## 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 / 30

### Chocolate Ganache Meringue

75% Guanaja chocolate ganache, meringue, chantilly cream, almond flake, candied nuts / 28

### 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 / 30



Open daily from 6pm

Level 23A, Tower B, The Troika, 19 Persiaran KLCC  
50450 Kuala Lumpur | [+603 2162 0886](tel:+60321620886) | [BrasserieFritz.com](http://BrasserieFritz.com)

# BRASSERIE FRITZ

## CLASSIC MENU: 5 COURSES

### **Artichoke Soup,**

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

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### **Foie Gras Torchon,**

*Poached foie gras, celeriac purée, verjuice jelly, kumquat, toasted brioche*

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### **Fillet Rossini**

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

*or*

### **Rainbow Trout**

*Rainbow trout, almond brown butter, potatoes, green bean, lemon*

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### **Cheese served with condiments**

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### **Chocolate Ganache Meringue**

*75% Guanaja chocolate ganache, meringue, chantilly cream, almond flake, candied nuts*

**RM320++**

BRASSERIE  
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NOVEMBER SPECIAL

**Fresh Black Italian Autumn Truffle**

***Hokkaido Scallop***

*Searched Hokkaido scallop, Jerusalem artichoke pottage,  
mushroom chips, autumn truffle*

RM68

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**Oeufs Brouillés à la Truffe Noire**

*Organic eggs, autumn truffle, brioche, truffle glaze*

RM58

**Freshly shave to any dishes at RM 28 per gram**

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



**BRASSERIE  
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**BEVERAGE MENU**

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# BRASSERIE FRITZ

## GIN & TONIC

**Ford's Gin,**  
*Grapefruit, lemon / 40*

**Monkey 47 Dry,**  
*Grapefruit, sage / 60*

**Roku Suntory,**  
*Fresh ginger / 40*

**Hendrick's,**  
*Cucumber, rose / 40*

**The Botanist,**  
*Mint, elderflower / 40*

**Tanqueray Ten,**  
*Grapefruit, chamomile / 38*

**Sorgin,**  
*Grapefruit, red peppercorn / 42*

*(Fever Tree Tonic for an additional RM 10)*

## SPIRITS

### WHISK(E)Y

Ballentine's .....	32
Monkey Shoulder .....	36
Auchentoshan Three Wood.....	45
Glenfiddich 18yrs.....	68
Balvenie Double Wood 12yrs....	46
Dalmore 15yrs.....	58
Singleton 12yrs.....	38
Lagavulin 16yrs.....	45
Ardberg 10yrs.....	40
Laphroig Quarter Cask.....	48
Jameson.....	34
Akashi White Oaks.....	40
Nikka From the Barrel.....	50
Woodford Reserve.....	36
Woodford Rye.....	40
Maker's Mark.....	36

### VODKA

Stolichnaya .....	34
Grey Goose.....	38
Belvedere.....	36

### RUM

Appleton 12yrs.....	40
Appleton 15yrs.....	48
Matusalem Insolito.....	40

### CALVADOS

Boulard VSOP.....	38
Boulard XO.....	53

### TEQUILA & MEZCAL

Herradura Reposado.....	35
Gran Centenario Anejo.....	36
Koch El Espadín Olla de Barro	38
Koch El Tobalá.....	58

### ARMAGNAC

Delord VSOP.....	38
Delord Fine.....	38
Delord XO.....	48
Delord Napoleon.....	48

### COGNAC

Remy Martin VSOP.....	40
Martel Gordon Bleu.....	75
Tesseron Lot 76 XO Tradition	75
Tesseron Lot 53 XO Perfection	120

### APERITIFS & DIGESTIVES

Aperol.....	30
Campari.....	30
Lillet Blanc.....	30
Pimms No 1.....	30
Amaro Montenegro.....	30
Baileys.....	30
Kahlua.....	30
Luxardo Sambuca dei Cesari....	30
Pastis Henri Bardouin.....	30
Ricard.....	30
Disaronno Amaretto.....	30
Shanky's Whip.....	30

# BRASSERIE FRITZ

## ICE TEA

**CHAMOMILE MINT**  
*Chamomile, mint, honey*

**SMOKEY PASSION**  
*Lapsang, passion fruit, thyme*

*Rm26 each*

## TEA DROP

**ENGLISH BREAKFAST**  
**ROYAL CEYLON ENGLISH BKFST**  
**FRENCH EARL GREY**  
**SUPREME EARL GREY**  
**OOLONG KIWI BERRY**  
**ORIENTAL JASMINE**

*Rm15 each*

## SODA'S | WATER

**Coca Cola / 14**  
**Sprite / 14**  
**Bitter Lemon / 14**

## 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,*  
*chilli salt / 26*

## JUICE

**ORANGE**  
**PINEAPPLE**  
**WATERMELON**

*Rm18 each*

## COFFEE | CHOCOLATE

Espresso .....	10	Cappuccino .....	14
Double Espresso.....	12	Latte .....	14
Machiato .....	12		
Long Black.....	12	Hot Chocolate.....	14

# BRASSERIE FRITZ

## ALL-DAY COCKTAILS

### Paloma,

*Herradura Reposado, grapefruit,  
agave, lime, soda / 42*

### Daiquiri,

*Bacardi Carta Negra, Cointreau,  
lime, yuzu, agave / 42*

### The Sling,

*The Botanist Gin, Cointreau, Dom  
Benedictine, Maraschino cherry,  
pineapple, lime, grenadine, bitters  
/ 45*

### PIMMS cup,

*Pimm's cup no. 1, cucumber, citrus  
soda, lemon / 42*

### Lillet Spritz,

*Sorgin, Lillet Blanc, lemon, maple  
syrup, soda / 42*

### Summer Spritz,

*Belvedere, Lillet Blanc, grapefruit,  
spring of thyme, soda & tonic / 42*

### Aperol Spritz,

*Aperol, bubbles, orange, soda / 48*

## BLOODY MARY

### Classic,

*Homemade tomato juice,  
Stolichnaya, lemon, Worcestershire  
sauce, celery, horseradish, pickled  
pearl onion, gherkin / 42*

### Savoury,

*Homemade tomato juice,  
Punto Mezcal Espadin,  
lemon, Worcestershire  
sauce, celery, horseradish,  
pickled pearl onion, gherkin / 42*

### Light & Easy,

*Homemade tomato juice, Roku gin,  
Yzaguirre Dry Vermouth, lemon,  
yuzu, ginger / 42*

## BEER | CIDER

### DRAUGHT

*Half pint*

Heineken Extra Cold... 35

### CIDER

Apple Fox..... 30

### BOTTLE

Heineken ..... 32

Guinness Stout..... 32

Peroni Nastro Azzurro. 40

Kizakura Kyoto White

Yuzu Ale..... 46

Kizakura Kyoto

Yamadanishiki..... 46

Little Creatures IPA.... 45

Little Creatures Pale

Ale..... 45