#### EXPRESS LUNCH

#### STARTING AT 150

12PM - 3PM MONDAY - FRIDAY

#### HAPPY HOUR DAILY

50% OFF

12PM - 8PM BEERS, HOUSE WINE & SPIRITS

# BELGIUM ON TAP

#### COLD STARTERS 冷盤

CHARCUTERIE ① 285 Selection of cold cuts, pickles, sourdough toast 凍肉拼盤 精選冷切肉、酸瓜、酸種多士

**SMOKED SARDINE FILLET 185** Smoked sardine fillets, tomato chutney, herb oil, lemon zest, toasted sourdough **煙燻沙丁魚多士** 番茄辣酱、香草油、檸檬皮配酸種多士

**STEAK TARTARE ① ② 245** Hand cut USDA beef tenderloin, sourdough **生牛肉他他** 手切美國USDA 1855 安格斯 菲力配 酸種面包

MARINATED TUNA ① 215Aji Amarillo, red pepper, citrus, onion,<br/>coriander, vinaigrette**漬醃吞拿魚** 秘魯紅辣椒、紅椒、柑橘、洋葱、<br/>芫茜、油醋汁

 CRAB TIAN ① 185

 Celeriac remoulade, crushed broad bean, avocado, tomato, pea shoot, lemon dressing

 蟹肉千層 西芹頭、毛豆、牛油果、番茄、 直芽苗及檸檬油醬汁

SALMON GRAVLAX ≠ 225 Beetroot vodka cured salmon, dill, balsamic beets 北歐甜菜根醃漬三文魚 甜菜伏特加醃三文魚、小茴香、香醋甜菜

#### HOT STARTERS 前菜

**FLEMISH ONION SOUP 115** Rich beef broth onion soup, melted cheese crouton **法式洋蔥湯** 配濃郁洋蔥牛肉湯, 融化芝士麵包

**ESCARGOT 145** French snails, garlic herb butter, toasted sourdough **法式蝸牛** 配蒜蓉香草牛油及酸種多士

AUBERGINE PARMIGIANA № 195 Baked eggplant, parmesan, burrata, Provençale sauce 意式焗茄子巴馬臣 焗茄子、巴馬臣芝士、水牛芝士、普羅旺斯醬

> **SAUTÉED PRAWN ⑧ 235** Sautéed prawn, caper, olive oil, paprika, chilli 酸豆檸檬蝦 酸豆牛油檸檬汁及蒜蓉包

> > **PAN-SEARED SCALLOPS 245** crispy parma ham, pea purée **香煎带子** 香脆巴馬火腿、青豆蓉

#### SALADS 沙律

## MOULES FRITES 青口薯條

比利時的國菜 我們是香港獨家供應「海洋到餐桌」青口的比利時餐廳, 這些青口來自荷蘭的純淨水域, 並以可持續方式捕撈。

**FRITES HOUSE MUSSELS** Diced tomato, garlic, onion, light cream, fresh chive 招牌忌廉口味 番茄、蒜蓉、洋蔥、細香蔥、忌廉

**PROVENÇALE** Tomato, garlic, onion, herb butter **法式普羅旺斯風味**番茄、蒜末、洋蔥、香草牛油

**MARINIERE** White wine, shallots, garlic, thyme, parsley butter 經典白酒口味 白酒、紅葱、蒜末、百里香、歐芹牛油

LAKSA Coconut cream, lemongrass & kaffir lime aromatic curry 東南亞喇沙口味 香茅青檸葉咖哩汁

> **PERI PERI** Peppers, chilli, onion, lemon, herbs 葡式霹靂霹靂口味 辣椒、洋蔥、檸檬、香草



1/2kg 半公斤 — 295 | 1kg 一公斤 — 495

#### STEAK FRITES 牛扒薯條

我們僅供應USDA認證1855黑安格斯牛肉。 在廚師精湛手藝下, 完美呈現其豐郁層次與細緻肉質。

**ENTRECŎTE 595** USDA PRIME ribeye 500g, rich, juicy and full-flavoured with generous marbling **肉眼牛扒** 美國USDA 500 克肉眼扒、大理石紋濃郁多汁

NY STRIPLOIN ① ② 525 USDA PRIME striploin 400g, intense flavour with bold, beefy notes 組約西冷牛扒 美國USDA 400 克西冷牛扒、肉味最為香濃

**FILET MIGNON ① ③ 550** USDA tenderloin 250g, most delicate, tender and lean cut **菲力牛排** 美國USDA 250克菲力牛排, 肉質鮮嫩、油脂較少

# ALL SERVED WITH FRITES & MAYO 及蛋黄醬配薯條

#### FRITES FAVOURITES FRITES 推介

**LOBSTER SPAGHETTI 595** Atlantic live lobster, spaghetti, bisque, confit tomato, herbs **活龍蝦意大利粉** 大西洋龍蝦、油漬番茄、新鮮香草

**FIRECRACKER SALMON 295** Sriracha salmon fillet, potato, cucumber, lemon dill yoghurt **火辣三文魚** 蒸焗是拉差三文魚、馬鈴薯、青瓜、檸檬刁草乳酪汁

> TOMAPORK SCHNITZEL 295 Pan-fried crumbed tomapork schnitzel 香煎戰斧豬扒

CHICKEN PARMIGIANA 235 Classic USDA chicken breast cutlet, mozzarella, provençale sauce **焗巴馬臣芝士雞胸** USDA美國雞胸、 水牛芝士、法式普羅旺斯醬

> **DUCKÀL`ORANGE 375** Confit duck, orange jus, herbs 法式香橙鴨 油封鴨、橙汁、香草

LE RICH MAN'S BURGER 195 Wagyu patty, cheddar, tomato, lettuce, bacon, egg, onion, frites 豪華堡包和牛漢堡扒、車打芝士、番茄、生菜、 煙肉、雞蛋、洋葱、薯條

**MUSHROOM RISOTTO № 225** Wild mushrooms, parmesan, truffle, fresh herbs **牛肝菌松露意大利飯** 野生雜菌、巴馬臣芝士、松露香草

**PORK KNUCKLE 295** lkg crispy skinned pork knuckle, caramelised brunoise vegetables **脆皮碱豬手** 一公斤 香脆鹹豬手配焦糖烤雜菜

**THE GOOD WIFE SAUSAGE 255** Half a metre Austrian pork sausage, vine tomato, onion sauce, mash **GOOD WIFE 香腸** 半米長奧地利肉腸、 烤藤茄、洋蔥汁、馬鈴薯蓉

 ROASTED PERI PERI CHICKEN 295
 Marinated chicken, orzo, tomato, pea, leek, peri peri spicy sauce

 葡式霹靂霹靂雞 葡式香辣烤雞、意粉米、番茄、碗豆、大蒜

**SEAFOOD RISOTTO 315** Prawn, scallop, mussel, bellpeppers, aji amarillo, zest **海鮮意大利飯** 大蝦、帶子、青口、甜椒、秘魯紅辣椒、果皮

## DESSERTS 甜品

WAFFLE BOMB ALASKA 145 Liege waffle, chocolate ice cream, soft meringue, chocolate sauce

#### SUPER QUINOA SALAD 🚺 175

Wild rice, Romaine, sweet corn, broccoli, french bean, carrot, raisin, avocado, beetroot citrus dressing

超級藜麥沙律 野米、羅馬生菜、甜玉米、西蘭花、 四季豆、蘿蔔、葡萄乾、牛油果、甜菜根柑橘汁

CAESAR SALAD 145Lettuce, anchovy, bacon, parmesan,<br/>crouton, Caesar dressing傳統凱撒沙律羅馬生菜、鯷魚、煙肉、巴馬臣芝士、脆麵包粒、凱撒沙律醬

 NIÇOISE SALAD ① ② 215
 Tuna, potato, bean, anchovy, olive, red onion, tomato, caper, egg, lettuce
 吞拿魚沙律 油浸吞拿魚、馬鈴薯、法國邊豆、 鯷魚、水欖、紅洋蔥、番茄、水瓜柳、蛋及生菜

**BURRATA SALAD 225** Tomato, olives, basil, red onion, croutons, pesto, balsamic **流心水牛芝士沙律** 番茄、橄欖、羅勒、 紅洋蔥、麵包、青醬、油醋汁

PIC	K YOUR S	SAUCE 自計	選醬汁 ———
<b>PEPPERCORN</b> 胡椒醬		E <b>BUTTER</b> 露牛油	CHIMICHURRI 阿根廷青醬
	RNAISE 伯那西醬	PERIP 葡式霹靂	

SIDES 配菜

ATELIER FRITES 薯條 ⑧ ● ●	95
GREEN SALAD 青沙律 ₩	80
MASHED POTATOES 馬鈴薯蓉 ₩	70
GARLIC BREAD 蒜蓉包 ₩	70
GREEN BEAN AND LARDON 煙肉法豆	95

比利時窩夫 自家列日製窩夫、朱古力雪糕、軟蛋白霜、朱古力醬

**TARTE TATIN 135** Upside down baked apple tart, vanilla ice cream, Calvados Anglaise

焦糖蘋果批 配 雲呢拿雪糕、白蘭地忌廉汁

CRÈME BRÛLÉE CHEESECAKE 95 Tuile, fresh berries 法式燉蛋芝士蛋糕 焦糖脆面、新鮮維莓

 STICKY DATE PUDDING 95

 Sticky date pudding, vanilla ice cream, butterscotch sauce

 蜜棗布丁蛋糕
 雲呢拿雪糕、奶油糖酱

**BLACK FOREST FONDANT 115** Chocolate lava cake pudding, mixed wild forest berry compote, vanilla ice cream **黑森林心太軟** 朱古力心太軟、雜莓醬、雲呢拿雪糕

DAME BLANCHE 95 Classic belgian dessert, vanilla ice cream, chantilly cream, chocolate sauce 山峰雪糕 經典比利時甜品、雲呢拿雪糕、鮮奶油、朱古力醬

⑧ = DAIRY FREE 無乳製品 | ⑧ = GLUTEN FREE 無麩質 | ▶ = VEGETARIAN 素食 | ▶ = SPICY 辛口
 ALL PRICES ARE IN MOP 所有價格以澳門元計算 / 10% SERVICE CHARGE APPLIES 另加一服務費
 PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY REQUIREMENTS 如有任何過敏或飲食要求 請告知我們

# FRITES BELGIUM ON TAP EST. 2007

