

FRITES / CHIPS

Autumn ALC menu 2024

Sides

Chips pot | Blue striped paper

FRITES

120g Frozen Frites
pinch of salt

METHOD

1. Always fry the frites to order, from frozen at 180°C until golden brown
2. Season with salt



TRIPLE COOKED TRUFFLE CHIPS

150g Belgian hand cut fries
15ml Truffle fries oil - SR
pinch of salt

METHOD

1. Deep-fry at 180°C for about 4 minutes until fully golden brown
2. Season in bowl with salt & truffle fries oil



CURRY FRITES

120g Frozen Frites
pinch of curry salt
1 branch Fried curry leaves
60ml Curry velouté DK

METHOD

1. Always fry the frites to order, from frozen at 180°C until golden brown
2. Season with curry salt and toss with the fried curry leaves
3. Place curry sauce in sauce jug and microwave for 30 seconds until hot



SAFETY STEPS

1. Always use the chip fryer only.