

## BREAKFAST

(served between 8h00 and 11h00)

### - Eggs R65 -

Poached eggs with mushrooms and spinach, blushed tomatoes, salsa verde and toasted artisan bread

### - Smoked Salmon Trout R95 -

Slices of Salmon Trout on Rye bread, avocado, marinated onion and citrus crème fraîche

### - Granola R55 -

Home-made granola, fruit compote with honey and full-cream yoghurt

### - French Toast R80 -

Egg-dipped Sourdough bread with bacon and Canadian maple syrup

### - Stack on-the-go R65 -

Bacon & Gruyère cheese toasted croissant

### - Pastries R45 -

Croissant with butter and Gruyère

OR

Pain au chocolat

### - Green Smoothie R45 -

Spinach, kale, banana, chia seeds and almond milk

### - Pink Smoothie R45 -

Mixed berries, banana, honey and yoghurt

## SALADS & SANDWICHES

### - Caesar Salad R90 -

Cos lettuce, white anchovies, croutons and shaved Grana Padano parmesan

### - Aubergine and Avo Salad R75 -

Roasted aubergine, blushed tomatoes, lentil sprouts and broccoli

### - Asparagus and Parmesan Salad R110 -

Watercress, pumpkin seeds, Grana Padano shavings and grilled citrus on a bed of asparagus

### - Quiche du jour R90 -

Fresh cheese quiche with a salad of mixed leaves, lentil sprouts and carrot in a thyme vinaigrette

### - Exotic Mushrooms on Toast R110 -

Four types of mushroom sautéed with thyme and butter on toasted Sourdough bread with mixed baby leaves

### - Grilled Cheese R75 -

Gruyère on toasted artisan bread with mixed baby leaves

## SIDES - R45

Crispy kale chips

Baby leaf salad

Pommes frites

Pommes purée

Fine green beans

## STARTERS

### - French Onion Soup R85 -

Rich onion soup made with a beef stock and topped with Gruyère gratin

### - Vichyssoise R75 -

Warm potato and leek soup served with truffle oil and crispy leeks

### - Beef Tartare R95 -

Pasture-reared Chalmar beef sirloin, diced shallots, capers, gherkins and fresh bread

### - Duck and Pork Rillettes R95 -

Confit Franschoek duck leg and pork belly, pistachio, cherry jam and baguette

### - Chicken Liver Paté R75 -

Toasted fruit and seed loaf with mixed baby leaves and red onion pickle

### - Beetroot Tarte Tatin R85 -

Chèvre, roasted beetroot, black pepper blushed tomatoes and mixed leaves

### - Cheese Soufflé R75 -

Twice-baked cheddar and Gruyère soufflé served with fresh tomato and dill

### - Trout Gravavlax R95 -

Aromatic-cured Trout with watercress, roasted beetroot, avocado mousse and dill crème fraîche

### - Rock Oysters R25 each -

3 served with Winter Special  
Saldanha Big Bay oysters with red wine shallot vinegar and lemon

## MAIN COURSE

### - Fresh Fish R170 -

Grilled Atlantic linefish with braised fennel, courgettes and a rosemary beurre blanc

### - Lamb Shoulder R170 -

Slow braised lamb with fine beans, peas and toasted pumpkin seeds

### - Chicken Suprême R170 -

Grilled chicken with roasted baby corn, baby spinach and a mushroom velouté

### - Duck Confit R180 -

Honey-glazed duck leg, brussel sprouts, pearl barley and bacon in an orange sauce

### - Steak Frites R180 -

250g pasture-reared Chalmar sirloin, pommes frites and Béarnaise

### - Mushroom Cassoulet R145 -

Wild mushrooms in slow-cooked lentils, thyme, braised leeks and chèvre

### - Aubergine Stack R130 -

Layers of aubergine, courgette, baby spinach, béchamel, tomato and Gruyère

## WINTER SPECIAL

Monday to Saturday lunch and Monday to Thursday dinner.  
Select the number of courses from any of our menu items, excluding breakfast and cheese

2 courses for R195

3 courses for R235

## PLATS DU JOUR - R175

### - Monday -

Chicken schnitzel with mushy peas and watercress

### - Tuesday -

Seafood bourride with fresh fish, prawns, mussels, fennel and aioli

### - Wednesday -

Karoo lamb rack with butternut purée and charred broccoli

### - Thursday -

Roast baby chicken with buttered leeks and fine beans

### - Friday -

Rabbit à la cocotte with honey roasted carrots and pommes purée

### - Saturday -

Pork belly on a lentil cassoulet with salsa verde

## DESSERTS

### - Crème Brûlée R65 -

Classic vanilla crème brûlée with a sablé biscuit

### - Apple Tarte Tatin R65 -

Granny Smith Tarte served warm with vanilla ice cream

### - Chocolate Mocha Pot R65 -

Espresso and chocolate mousse, chocolate shavings and crème fraîche

### - Alexander Avery Bonbons R65 -

## HIGH TEA

(Saturdays 11h00 to 16h00)

### - R160 per person -

### - Add R95 for bottomless L'Ormarins Brut -

Almond and Coffee Cake

Cucumber and Smoked Salmon Trout Sandwiches

Baby scones with cream and jam

Alexander Avery Bonbons

Enmasse Tea selection & Deluxe Coffee

## CHEESE

Local cheeses, home-made apple chutney, onion marmalade with celery, grapes and toasted artisan melba

5 Cheese selection - R185 3 Cheese selection - R120



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