

# BRASSERIE

## SALADS

### Stack Salad - R95

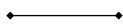
Crisp baby lettuce leaves with peas, asparagus, avocado, boiled egg and croutons in a lemon vinaigrette

### Caprese Salad - R130

Buffalo Mozzarella, mix of exotic tomatoes, basil and a balsamic dressing

### Butternut Salad - R80

Roast butternut with barley, parsley, cauliflower florets, sunflower seeds, pumpkin seeds and feta in a mustard vinaigrette



### Quiche du jour - R90

Fresh cheese quiche with baby leaves, cured onion and cucumber in a lemon vinaigrette

### Grilled ham & cheese - R85

Pickled and smoked ham hock with German Emmentaler, home-made pickled mustard, gherkin and a watercress radish salad

## STARTERS

### Velouté - R75

Chilled sweetcorn velouté with basil oil

### Beef Tartare - R105

Oak Valley beef rump tartare with Sourdough croute, aioli and parsley oil

### Duck Rilette - R95

Confit duck leg with pear chutney, baby leaf salad and toasted baguette

### Chicken Liver Parfait - R85

Parfait with home-made brioche and spiced onion pickle

### Ratatouille - R75

Provençal stewed vegetables with a herb crumb

### Gravadlax - R95

Trout Gravadlax with dill crème fraîche, apple, fennel and micro greens

### Tuna Niçoise - R105

Seared tuna with green beans, baby potato, semi-dry tomato, tuna mayonnaise and olive tapenade

### Oysters - R25 each

Fresh oysters with a red wine shallot dressing and lemon

## MAIN COURSE

### Steak Frites - R180

250g Chalmar beef sirloin with pommes frites and Béarnaise

### Onion Tart - R125

Roast onion tart with King Oyster, Shiitake and Shimeji mushrooms, Parmesan Catalan and micro herbs

### Duck Confit - R180

Duck leg confit with Puy lentils, mirepoix vegetables and a truffle vinaigrette

### Fresh Fish - R160

Pan-fried Kingklip with roasted baby carrots, carrot crudité, carrot velouté and coriander oil

### Lamb Rump - R190

Seared lamb rump with peas, pea purée, potato fondants, crispy Pancetta and a red wine jus

## SIDES

Charred broccoli with yogurt and lemon - R35

Pommes frites - R30

Wilted greens in garlic and olive oil - R45

Baby Gem lettuce salad with Boerenkaas, pumpkin seeds and vinaigrette - R40