

# BRASSERIE

## SALADS

### Stack Salad - R95

Crisp baby lettuce leaves with peas, green beans, avocado, boiled egg, toasted seeds and a lemon vinaigrette

### Bulgur Salad - R85

Bulgur wheat with roasted beetroot & butternut, mint, flat leaf parsley, goats cheese and a classic vinaigrette

### Parma Salad - R110

Parma ham with cos lettuce, anchovies, marinated aubergine, croutons and a crème fraîche & lemon dressing

## STARTERS

### French Onion Soup - R85

Rich onion soup made with a chicken stock, topped with sourdough and Gruyère gratin

### Gnocchi - R95

Potato gnocchi with wild mushrooms and cep sauce

### Beef Tartare - R105

Oak Valley beef rump tartare with Sourdough croute and aioli

### Rabbit Terrine - R95

Terrine with home-made pickles and a truffle vinaigrette

### Chicken Liver Parfait - R85

Parfait with home-made brioche and a pear & saffron chutney

### Cured Trout - R95

Beetroot cured trout with citrus segments, horseradish crème fraîche and radish & beetroot crudité

### Oysters - R25 each (3 oysters served with winter special)

Fresh oysters with a red wine shallot dressing and lemon

## MAIN COURSE

### Steak Frites - R180

250g Chalmar beef sirloin with pommes frites and Béarnaise

### Barley Risotto - R130

Barley risotto with a parsley cream, courgette crudité, parmesan shavings and a preserved lemon dressing

### Pork Belly - R180

Braised Pork belly with creamed mustard cabbage, roasted apple purée and Brussels sprouts, finished with red wine jus

### Kingklip - R160

Pan-fried Kingklip with peas, green beans and crispy leeks in a nage

### Linefish - R155

Pan fried linefish with cauliflower purée, charred cauliflower florets, almonds, capers, sultanas and crispy sage

### Coq au Vin - R175

Chicken supreme with roasted baby carrots, potato fondant and port braised onions, finished with red wine jus

## SIDES

Tenderstem broccolini with white anchovy and chilli - R55

Pommes frites - R30

Wilted greens in garlic and olive oil - R45

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

Monday to Saturday  
lunch & dinner

2 courses for R210  
3 courses for R250