

A LA CARTE MENU

Starter

Cured smoked Franschhoek trout (85)

braised baby leeks, herb butter gratin.

(V) Pumpkin and goats' cheese tortellini (80)

brown sage butter.

Braised chargrilled octopus (85)

baby gem lettuce, salsa verde.

(V) Celeriac soup (85)

wild mushroom brioche.

Asian venison tartare. (90)

Veal sweetbreads and tongue (85)

sauce soubise, veal jus.

Main

Cape bouillabaisse (215)

Crayfish, line fish, mussels, calamari, shaved fennel, saffron rouille.

Venison loin (195)

honey cinnamon jus, pommes anna, kale.

Grilled linefish, (155)

vinaigrette potato salad, sauce vierge.

Smoked ham hock, glazed pork belly (160)

cannellini beans, brussels sprout, cider jus.

Lamb loin (205)

black rice, tomato basil jus, Provençal vegetables.

(V) Asparagus, peas, mint, caciotta cheese, risotto. (135)

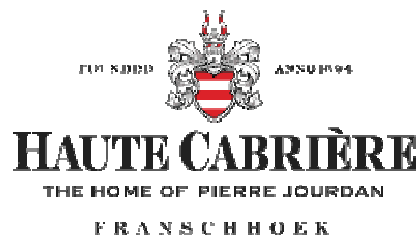
Braised beef cheek (160)

carrot puree, barley, pinot noir jus.

• V | vegetarian • VN | vegan • N | contains nuts •

Dear guests, please note that we add a 10% gratuity to tables of 6 and more.

We are a proud "WWF-SASSI Trailblazer 2014": As part of our commitment to sustainability, we only serve sustainable seafood choices.



Dessert

Orange soufflé (70)

chocolate ice cream.

Please note there is a 20minute wait on this dessert

Yoghurt panna cotta (70)

guava ice cream, shortbread crumble.

Prune clafoutis (65)

Ratafia ice cream.

Please note there is a 20minute wait on this dessert

Cheese (65)

preserve, bread.

CHILDRENS MENU

Grilled chicken breast and chips (65)

Piccolo Steak and chips (85)

(Steak will always be cooked well done for kids unless otherwise specified)

Sweet Treats

Chocolate brownie and vanilla ice-cream (55)

Vanilla ice-cream cone (15)

rainbow sprinkles

• V | vegetarian • VN | vegan • N | contains nuts •

Dear guests, please note that we add a 10% gratuity to tables of 6 and more.

We are a proud "WWF-SASSI Trailblazer 2014": As part of our commitment to sustainability, we only serve sustainable seafood choices.