

Steak tartar raw grass fed beef with fried capers & onions, egg yolk and chips. 135

Moules frites Fresh Saldanah bay black mussels cooked in its own stock with cream, herbs, white wine, leeks and celery served with chips and home made mayonnaise.

Starter: 90 **Main course:** 175

Deboned half chicken free-range chicken pan roasted with butter, rosemary, salt & black pepper served with gremolata (choose a side) 155

Duck confit 2 duck legs cooked overnight in their own fat served with sweet potato, braised red cabbage with apple & salsa verde. 225

Steak frites: 300g Free state sirloin with chips & tempura fried onion rings with your choice of creamy green peppercorn sauce or café du Paris butter 185

Roast pork chop Apple, mustard, soya sauce, thyme, honey served with green cabbage with bacon and pommes puree. 165

Salmon seared and served on curried yoghurt sauce with lemon confit & mint pesto (choose a side dish) 225

Bouillabaisse (our interpretation of this famous Marseille dish) Mussels, calamari, line fish & prawn pieces in a tomato, white wine, saffron, fennel and prawn stock gravy with stock vegetables. 240

Vegetable curry: Sweet potato, butternut, baby potato & green bean yellow curry with coconut milk & coriander 135

Sides

Roasted butternut 35

Mashed potato 35

Chips 35

Green beans with toasted almonds 40

Broccoli with panko bread crumbs 35

Green side salad 40

Desserts 70 each

Orange & Amarula crème brulee

Lemongrass pannacotta with black berry & caramelized almonds

Poached pear with honeycomb sponge and ginger crème anglaise

Dark chocolate, hazelnut and crushed meringue semi-freddo