

BRASSERIE DINNER DATE MENU

APERITIF

Kir Royal

or

Whiskey Sour

or

Elderflower Spritzer (Virgin)

ENTRÉE

Traditional French Onion Soup,
Gruyère & Emmental Crostini (V)

or

Duck Liver Parfait, Brioche Puree,
Seasonal Berries, Melba Toast

or

Line Fish Croquette, Parmesan Velouté, Dill,
Trout Roe, Yuzu Pearls

MAIN COURSE

Steak au Poivre - Pepper-Crusted Beef Fillet, Pommes Aligot,
Baby Carrots, Sugar Snap Peas, Crispy Beef Tendon,
Peppercorn Sauce

or

Petit Pois & Lemon Risotto, Fennel, Goat's Cheese Chèvre,
Sugar Snap Peas (V)

or

Chicken & Herb Ballotine, Pommes Aligot, Dijon & Tarragon
Jus, Tenderstem Broccoli, Crispy Chicken Skin

DESSERT

Vanilla Pod Crème Brûlée

or

Burnt Lime & Litchi Sorbet, White Rum & Coconut Syrup,
Lime Meringue

This special menu is available on Tuesday and Wednesday evenings,
for tables of two guests only, at R995 per couple, subject to availability.