

# BRASSERIE



DE PARIS

## À la Carte Menu

(Some main courses require a 45min preparation time. 12% Service Charge will be added to tables of 6 and more.)

### Starter

Duck Liver Parfait, Cranberry Gel, Dill Pickle, Honey & Truffle Dressing, Melba R110

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies, Blood Orange Vinaigrette, Lemon Emulsion R170

Seared Scallops, Saffron & White Wine Foam, Chorizo Madeleine, Edamame, Chive Aioli R295

Line Fish Croquette, Parmesan Velouté, Salmon Trout Caviar, Yuzu Pearls R110

Soupe du Jour (V) R100

### Main Course

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple, Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus R290

Black Rice Risotto, Charred Tenderstem Broccoli, Blistered Cherry Tomato, Toasted Almonds (V) R220

Line Fish, Nori, Truffle Pommes Puree, Lemon Beurre Blanc, Basil Oil, Mange Tout, Roasted Cherry Tomato, Pea & Celery Puree R325

Duck Leg Confit, Trio of Orange, Tenderstem Broccoli, Black Rice Risotto, Thai Red Curry & Orange Sauce R325

Beef Fillet, Sauce Bourguignon, Trio of Root Vegetables, Brussel Sprouts, Balsamic Liquorice Dressing, Chestnut R325

### Dessert

Vanilla Pod Crème Brûlée R95

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry R95

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait, Nut Crumble R130

French Cheese Plate, Fruit, Preserves, Crostini R150

Sorbet of the Day, Fresh Fruit R80

*\*A variety of Dessert, Fortified Wines & Digestifs is available*