

# BRASSERIE



DE PARIS

## Winter Lunch Date Menu for 2

Including a bottle of French wine:

Château du Pavillon Bordeaux or Domaine des Iles Sauvignon Blanc

R895 per couple

### Starter

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

or

Marinated Tuna, Radish, Dill, Cucumber, Lemon & Pepper Emulsion,  
Garlic & Leek Crisp, Melba Toast

or

Pea & Basil Arancini, Parmesan & Basil Cream, Pickled Red Peppers (V)

### Main Course

Coq au Vin; Chicken Thighs, Red Wine, Mushroom, Smoked Bacon,  
Robuchon Pomme Purée

or

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout

or

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

### Dessert

Vanilla Pod Crème Brûlée

or

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

or

Spiced Butternut Tart, Apricot Jelly, Blonde Chocolate Butternut Cheesecake,  
Butternut Dust & Seed Crumble, Vanilla Pod Ice Cream

(Available Wednesday to Saturday from 12:00 to 14:30 for tables of up to 6 guests till 31<sup>st</sup> of August)

\*Vegetarian dishes & non-alcoholic beverage alternatives available