



Dear Guest,

Thank you for your interest in our Valentine's menu.

Kindly note that we are fully booked for dinner on the 14th of February. Limited availability remains for lunch on the 14th, dinner on the 13th and lunch on the 15th of February (Sunday).

We are delighted to share the details of our exclusive 5-course menu, beverage options, and booking process:

Please find the Valentine's menu below.

For this special evening, we offer the following packages:

Option A: Menu and gratuity – R1900 per couple

Option B: Menu, gratuity, and a bottle of Chablis (Burgundy Chardonnay) – R2800 per couple

Option C: Menu, gratuity, and a bottle of Red Bordeaux – R2500 per couple

Option D: Menu, gratuity, and a bottle of Marc Hebrart Brut Champagne – R3300 per couple

Dietaries - Vegetarian and vegan options are available when notified in advance. Kindly mention any dietary requirements in the notes section when making your reservation and we will gladly accommodate.

To secure your booking, full prepayment is required.

Arrivals are scheduled at the following times to ensure a smooth dining experience:

Lunch

- 11:30 (Availability on the 14th, availability on the 15th of February)

- 12:30 (Availability on the 14th, availability on the 15th of February)

- 13:30 (Availability on the 14th, availability on the 15th of February)

Dinner

- 17:30 (Fully booked on the 14th, availability on the 13th of February)

- 18:30 (Fully booked on the 14th, availability on the 13th of February)

- 19:30 (Fully booked on the 14th, availability on the 13th of February)

- 20:00 (Fully booked on the 14th, availability on the 13th of February)

Please note that Brasserie de Paris is unfortunately not a child-friendly restaurant, we won't be able to accommodate guests with babies and/or children under the age of 10.

Reservations and payments can be made via the Dineplan platform link - [Make a reservation](#)



Valentine's Day Menu

Bread Course

Selection of Bread, Butter & Dip to Share

Amuse Bouche

Comté Puff, Springbok Carpaccio, Berry, Rocket, Lemon Emulsion

La Soupe

Roasted Cauliflower & Leek Potage, Truffle Crème Fraîche, Herb & Onion Ash Oil

Poisson

Beetroot-Cured Salmon Gravlax, Lemon Crème Fraîche, Dill, Cornichon, Micro Greens

Sorbet

Plat Principal

Line Fish, Ratatouille, Pommes Pavé, Tenderstem Broccoli, Lemon Beurre Blanc, Herb Oil

or

Duck, Citrus Segments, Fennel, Pear & Edamame Salad, Pomegranate Rubies,
Orange Gastrique, Thyme Crumb

or

Beef Fillet, Ratatouille, Pommes Croissant, Olive & Herb Butter, Confit Baby Onion

Le Dessert

Selection of Desserts to Share

Mignardise

Chocolate Bonbon