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

Traditional French Onion Soup, Gruyere & Emmenthal Crostini (V) R135

Crayfish, Petit Pois & Lemon Risotto, Bisque Foam, Sugar Snap Peas R275

Duck Liver Parfait, Spekboom & Apple Chutney, Sour Cherry, Melba R125

Line Fish Croquette, Parmesan Velouté, Dill, Salmon Trout Roe, Yuzu Pearls R125

Steak Tartare, Melba, Crispy Capers R160

Pork Bonbons, Pea & Bacon Puree, Chorizo, Maple & Bourbon Reduction R115

Main Course

Chateaubriand; 400g Beef Fillet, Béarnaise Sauce, Pommes Frites, Garlic Green Beans R495
(Brandy-flambéed in our kitchen prior to serving)

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple, Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus R295

Chicken & Herb Ballotine, Pommes Aligot, Dijon & Tarragon Jus, Tenderstem Broccoli, Charred Leeks R295

Cassoulet; Duck Leg Confit, Butter Beans, Bacon, Chorizo, Bread Crumbs R375

Steak au Poivre; Pepper-Crusted Beef Fillet, Pommes Aligot, Baby Carrots, Sugar Snap Peas, Pepper Sauce R335

Exotic Mushrooms, Creamy Polenta, Crispy Garlic, Lemon Aioli, Chives, Kale Crisp (V) R240

Line Fish Fillet, Ratatouille, Pommes Pavé, Lemon Beurre Blanc, Saffron & Wine Foam, Herb Oil, Basil R350

Dessert

Crêpes Suzette, Orange, Vanilla Pod Ice Cream R110

Vanilla Pod Crème Brûlée R100

Dark Chocolate Gateaux, Orange Gelée, Ginger & Orange Gastrique, Praline, Earl Grey Foam R135

French Cheese Selection, Fruit, Preserves, Crostini R195

Available for orders Tuesdays & Wednesdays 18h00-21h00 & Thursdays to Saturdays 12h00-14h30 & 18h00-21h00
Please inform your waiter of any dietaries or allergies