

BRASSERIE



DE PARIS

Tasting Menu

R750pp | Add wine pairings R375pp

1st Course

Mushroom Consommé, Parmesan Melba, Shimeji, Truffle Foam

2nd Course

Seared Scallop, Dill & Parmesan Velouté, Yuzu Pearls, Salmon Trout
Caviar, Crispy Salmon Skin

3rd Course

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

4th Course

Duck Leg Confit, Trio of Orange, Tenderstem Broccoli, Forbidden Rice,
Thai Red Curry & Orange Sauce

5th Course

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

Optional Course / French Cheese Plate R85pp

*Selection of French Cheese, Fruit, Preserves, Crostini**

**Subject to availability*

6th Course

Trio of Macarons, Nut Crumb, Edible Rock

Available for orders Tuesdays 18h00-20h30 & Wednesdays to Saturdays 12h00-13h30 & 18h00-20h30

Tasting menu is only available to the whole table and cannot be combined with other menus.

Please inform your waiter of any dietaries or allergies. Kindly note that we are not a child-friendly restaurant.