

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

Roasted Cauliflower Potage Soup, Herb Oil, Truffle Crème Fraîche, Onion Dust (V) R120

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies, Blood Orange Vinaigrette, Lemon Emulsion R175

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

Steak Tartare, Melba, Crispy Capers R160

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

Summer Garden Salad; Beetroot, Goat's Cheese Chèvre, Citrus, Peach, Edamame, Cranberry Gel, Walnuts (V)

**Starter R115 *Main Course R195*

Main Course

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

Norwegian Salmon. Pea & Bacon Cassoulet, Saffron Sabayon, Caper Berry R395

Smoked Duck Breast, Beetroot, Citrus, Peach, Edamame, Cranberry Gel, Orange Gastrique, Thyme Crumb R375

Steak Tartare, Pommes Frites, Egg Yolk, Crispy Capers R295

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

Wild Mushroom Risotto, Exotic Mushrooms, Crispy Garlic, Truffle Aioli, Chives, Kale Crisp (V) R240

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

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

Dessert

Vanilla Pod Crème Brûlée R100

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait, Nut Crumble R145

Cheese Plate; Selection of French & Local Cheese, Fruit, Preserves, Crostini R150

Sorbet of the Day, Fresh Fruit R80