

# BRASSERIE



DE PARIS

## Lunch Bistro Menu

*\*2 Course Menu R395pp \*3 Course Menu R475pp*

### Starter

Roasted Cauliflower Potage Soup, Herb Oil, Truffle Crème Fraîche, Onion Dust (V)  
or  
Line Fish Croquette, Parmesan Velouté, Dill, Salmon Trout Caviar, Yuzu Pearls  
or  
Pork Bonbons, Pea & Bacon Puree, Maple & Bourbon Reduction

### Main Course

Steak au Poivre; Pepper-Crusted Beef Fillet, Pommes Aligot,  
Baby Carrots, Sugar Snap Peas, Pepper Sauce  
or  
Kingklip Fillet, Ratatouille, Lemon Beurre Blanc, Herb Oil, Pommes Pavé,  
Saffron & White Wine Foam, Basil  
or  
Wild Mushroom Risotto, Exotic Mushrooms, Crispy Garlic,  
Truffle Aioli, Chives, Kale Crisp (V)

### Dessert

Vanilla Pod Crème Brûlée  
or  
Cheese Plate; Selection of French & Local Cheese, Fruit, Preserves, Crostini  
or  
Sorbet of the Day, Fresh Fruit

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