

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.)

Starters

- Traditional French Onion Soup, Gruyère & Emmental Crostini (V) R135
- Seared Scallops, Petite Pois & Lemon Risotto, Beurre Blanc, Herb Oil, Fennel R295
- Duck Liver Parfait, Brioche Puree, Seasonal Berries, Melba Toast R135
- Line Fish Croquette, Parmesan Velouté, Trout Roe, Yuzu Pearls, Dill R145
- Steak Tartare, Crispy Capers, Melba Toast R165
- Pork Bonbons, Pea & Bacon Puree, Chorizo, Maple & Bourbon Reduction R115

Main Courses

- Chateaubriand - 400g Beef Fillet, Pommes Frites, Garlic Green Beans, Sauce Béarnaise R495
(Brandy-flambéed in our kitchen prior to serving)
- Sous-Vide Pork Neck, Black Rice, Spiced Peach Puree, Tenderstem Broccoli,
Spiced Tamarind Glaze, Crackling R295
- Chicken & Herb Ballotine, Pommes Aligot, Dijon & Tarragon Jus,
Tenderstem Broccoli, Crispy Chicken Skin 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,
Crispy Beef Tendon, Peppercorn Sauce R335
- Petit Pois & Lemon Risotto, Fennel, Goat's Cheese Chèvre, Sugar Snap Peas (V) R240
- Line Fish Fillet, Pommes Pavé, Ratatouille, Spinach Beurre Blanc, Saffron & Wine Foam, Basil R360

Desserts

- Crêpes Suzette, Orange, Vanilla Pod Ice Cream R110
- Vanilla Pod Crème Brûlée R110
- Dark Chocolate Tart, Mango Ice Cream R165
- Burnt Lime & Litchi Sorbet, White Rum & Coconut Syrup, Lime Meringue R100