



Dear Esteemed Guests,

Thank you for your interest in our Valentine's dinner menu on the 14th of February 2024. Please find below the details concerning the menu, beverages, and additional information:

We take pleasure in presenting a distinctive Valentine's 5-course menu for the evening, available for your perusal on the next page.

To secure your reservation, kindly note that bookings are confirmed through upfront payment.

We offer three distinguished options:

- **Option A:** Menu and gratuity at **R1690 per couple**
- **Option B:** Menu, gratuity, and a bottle of White Burgundy or Red Bordeaux at **R2190 per couple**
- **Option C:** Menu, gratuity, and a bottle of Baron Albert Brut Champagne at **R2690 per couple**

Your prompt selection of the preferred option is appreciated, and upon your confirmation, we will promptly forward the corresponding invoice.

All reservations will be solidified upon the receipt of proof of payment, which should be emailed to this address, utilizing the provided invoice number as a reference.

In consideration of limited availability per timeslot, we are pleased to accommodate arrivals at the following times:

- Arrival 17h30
- Arrival 18h00
- Arrival 18h30
- Arrival 19h00
- Arrival 19h30
- Arrival 20h00

Kindly specify the below when making an enquiry.

- Your contact details
- Your preferred time of arrival
- Your chosen option
- Any specific dietary requirements.

We look forward to hearing from you soon.

Sincerely,
Brasserie de Paris

Please note:

We are unfortunately not a child-friendly restaurant and are unable to cater to guests with children under the age of 10 years.

(Available for dinner 14/02/2024)



Valentine's Day Menu

Bread Course

Selection Of Bread, Butter & Dip To Share

Amuse Bouche

Pea & Basil Arancini, Pickled Red Pepper, Basil Cream

1st Course

Tomato Consommé, Bread Sauce, Basil Oil, Balsamic Pearls

2nd Course

Springbok Carpaccio, Parmesan Croquette, Rocket, Truffle Mayonnaise, Lemon Olive Oil

3rd Course

Seared Scallop, Cauliflower & Smoked Mussel Puree, Edamame Beans, Toasted Almonds

Sorbet

4th Course

Flambéed Beef Fillet, Bone Marrow Butter, Truffle, Fine Beans, Pommes Dauphine,
Charred Baby Onion, Sauce Bordelaise

or

Norwegian Salmon, Caviar, Asparagus, Caper Berry, Cherry Tomato, Aubergine, Yuzu Pearls,
Olive, Bulgur Wheat, Hollandaise, Charred Lime

or

Pork Belly, Rainbow Carrots, Yam Fondant, Pear Parisienne, Pear & Thyme Jus, Crackling

5th Course

Trio of Desserts to Share

Mignardise

Macaron, Dark Chocolate Truffle

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