

# BRASSERIE DINNER DATE MENU

## APERITIF

Kir Royal

or

Whiskey Sour

## ENTRÉE

Roasted Cauliflower & Leek Potage, Herb Oil,  
Truffle Crème Fraîche, Onion Dust (V)

or

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

or

Duck Liver Parfait, Spekboom & Apple Chutney,  
Sour Cherry, Melba

## MAIN COURSE

Beef Fillet, Béarnaise Sauce, Pommes Frites,  
Garlic Green Beans

or

Chicken & Herb Ballotine, Pommes Aligot, Charred Leeks,  
Tenderstem Broccoli, Dijon & Tarragon Jus

or

Exotic Mushrooms, Creamy Polenta, Crispy Garlic, Lemon  
Aioli, Chives, Kale Crisp (V)

## DESSERT

Vanilla Pod Crème Brûlée

or

Cheese Selection, Fruit, Preserves, Melba

This special menu is available during April 2026 on Tuesday and Wednesday evenings,  
for tables of two guests only, at R995 per couple, subject to availability.