

BRASSERIE



DE PARIS

Winter Lunch Date Menu for 2

Including a bottle of French wine:

Château du Pavillon Bordeaux or Domaine des Iles Sauvignon Blanc

R995 per couple

Starter

Duck Liver Parfait, Cranberry Gel, Dill Pickle, Honey & Truffle Dressing, Crostini

or

Kingklip Croquette, Dill Velouté, Salmon Trout Caviar, Yuzu Pearls

or

Soupe du Jour (V)

Main Course

Coq au Vin; Chicken Thighs, Red Wine, Mushroom, Smoked Bacon,

Robuchon Pomme Purée

or

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Pommes Croissant,
Caramelized Baby Onion, Roasted Cauliflower Puree, Pickled Baby Beetroot

or

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion,

Apple, Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus

or

French Country Salad; Rocket, Fine Beans, Beetroot, Walnuts, Goat's Cheese,

Croutons, Vinaigrette (V)

Dessert

Vanilla Pod Crème Brûlée

or

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry

or

Sorbet of the Day, Fresh Fruit

(Available Wednesday to Saturday from 12:00 to 14:30 for tables of up to 6 guests till 31st of August)

*Vegetarian dishes & non-alcoholic beverage alternatives available