

# BRASSERIE



DE PARIS

## Lunch Date Menu for 2

Including a glass of French wine:

Château du Pavillon Bordeaux or Domaine des Iles Sauvignon Blanc

R850 per couple

### Starter

Soupe du Jour (V)

or

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

or

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

or

French Country Salad; Rocket, Fine Beans, Beetroot, Walnuts, Goat's Cheese,  
Croutons, Vinaigrette (V)

### Main Course

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout

or

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion,  
Apple, Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus

or

Tomato Tart Tatin, Basil Parfait, Micro Herb Salad, Parmesan (V)

### Dessert

Trio of Desserts (*sharing*)

or

French Cheese Plate, Fruit, Preserves, Crostini (*sharing*)

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

\*Vegetarian dishes & non-alcoholic beverage alternatives available

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