

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.)

Starter

Roasted Cauliflower & Leek Potage, Herb Oil, Truffle Crème Fraîche, Onion Dust (V) R120

Springbok Carpaccio, Comté, Rocket, Pomegranate Rubies, Orange Vinaigrette, Lemon Emulsion R175

Duck Liver Parfait, Spekboom & Apple Chutney, Sour Cherry, Melba R125

Line Fish Croquette, Parmesan Velouté, Dill, Salmon Trout Caviar, Yuzu Pearls R125

Seared Scallops, Cauliflower, Chicken Jus, Red Cabbage Pearls, Lemon, Garlic Crisp R295

Steak Tartare, Melba, Crispy Capers R160

Pork Bonbons, Pea & Bacon Puree, Chorizo, Maple & Bourbon Reduction R115

Summer Garden Salad; Rocket, Fennel, Beetroot, Goat's Cheese Chèvre, Citrus, Walnuts (V)

**Starter R115 *Main Course R195*

Main Course

Chateaubriand; 400g Beef Fillet, Béarnaise Sauce, Pommes Frites, Garlic Green Beans R495

(Brandy-flambéed in our kitchen prior to serving)

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple, Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus R295

Chicken & Herb Ballotine, Pommes Aligot, Dijon & Tarragon Jus, Tenderstem Broccoli, Charred Leeks R295

Norwegian Salmon. Pea & Broccoli Puree, Garden Greens, Caper Berry R395

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, Pepper Sauce R335

Exotic Mushrooms, Creamy Polenta, Crispy Garlic, Lemon Aioli, Chives, Kale Crisp (V) R240

Kingklip Fillet, Ratatouille, Pommes Pavé, Lemon Beurre Blanc, Saffron & Wine Foam, Herb Oil, Basil R350

Dessert

Vanilla Pod Crème Brûlée R100

Dark Chocolate Ganache, Trio of Berries, Meringue R135

Cheese Selection, Fruit, Preserves, Crostini R130

Sorbet of the Day, Fresh Fruit R80