

BOSMAN'S RESTAURANT

A LA CARTE MENU



STARTERS

<i>DUO OF BEEF</i> <i>truffled mayonnaise, baked quail egg & potato-bean salad</i>	R 70
<i>TRUFFLE FLAVOURED GOATS CHEESE</i> <i>pickled vegetables & aceto balsamico</i>	R 70
<i>OLIVE OIL POACHED SALMON TROUT</i> <i>seared scallops, sweet potato-coriander broth</i>	R 80
<i>TRUFFLED MUSHROOM CONSOMME</i> <i>goats cheese-rocket raviolo</i>	R 65

MAIN COURSES

<i>JUS GLAZED BEEF FILLET</i> <i>braised beetroot, pommes fondue & thyme jus</i>	R 185
<i>NUT CRUSTED SPRINGBOK LOIN</i> <i>potato schupfnudel, brussels sprouts & cranberry jus</i>	R 180
<i>PAN FRIED HAKE</i> <i>pesto flavoured prawn, ratatouille, polenta gnocchi & garlic foam</i>	R 135
<i>POPCORN GARLIC CRUSTED KINGKLIP & PAN FRIED SCALLOPS</i> <i>sweetcorn purée, braised fennel & herb salad</i>	R 145
<i>GAMBAS FLAMBEE AU PASTIS or WHISKY (prepared at your table)</i> <i>flavoured jasmine rice & Mediterranean vegetables</i>	R 140



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DESSERTS

CHOCOLATE FONDANT

vanilla sabayon & apricot croquant ice cream

R 65

PINEAPPLE MALIBU PANNA COTTA

coconut-ginger sorbet & pineapple salad

R 55

FRUIT OF THE DAY FLAMBÉE

prepared at your table and served with ice cream

R 80

CHEESE TROLLEY

condiments

R 135



BOSMAN'S MENU



AMUSE BOUCHE

** * **

*TRIO OF FRANSCHHOEK SALMON TROUT
crème fraîche & caviar*

** * **

*CHORIZO FLAVOURED KINGKLIP
bean-onion cassoulet & fennel foam*

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*POACHED PORK FILLET
lukewarm hock & whole grain mustard purée*

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*CREPE SUZETTE prepared at your table
vanilla ice cream*



R 340

TASTING MENU

*Our team of Bosman's chefs offer you a selection of their very best.
This gastronomic encounter is served per table only.*



AMUSE BOUCHE

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*CURED SALMON TROUT CARPACCIO
caviar-lemon vinaigrette & wasabi ice cream*

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*KINGKLIP CRISPY TUNA POTATO PARCEL
frankfurter sauce & baked quail egg*

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*POTATO-LEEK BROTH
duck leg raviolo*

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*RYE BREAD WRAPPED LAMB LOIN
ratatouille & gnocchi*

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*NAARTJIE-GRAPEFRUIT SORBET
campari*

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*HERB POACHED VEAL FILLET
glazed sweetbread, cauliflower tempura & truffle jus*

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VALRHONA CHOCOLATES

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*CHEESE SELECTION
condiments*



*R 660 per person
R 620 per person excluding the cheese selection
(Last Order: 21h00)*

*To complement each course
our sommelier will gladly assist in
the selection of wine from the hotel's extensive wine list and cellar.
Prices vary depending on wines chosen.*



GRANDE ROCHE
HOTEL & RESTAURANT