

Brasserie de Paris

Dear Patron,

Welcome to Brasserie de Paris.

*“Happy and successful cooking doesn’t rely only on know-how; it comes from the heart, makes great demands on the palate and needs enthusiasm and a deep love of food to bring it to life.” **Georges Blanc, Ma Cuisine des Saisons***

At Brasserie de Paris, the carefully prepared and composed dishes and the unique architecturally designed house speak of our desire to provide you with a memorable culinary experience.

Being environmentally friendly is very important to Brasserie de Paris and all its staff. Only sustainable fish are used, all our waste is recycled and we even have a worm farm. Our policy is to source only the best quality fresh ingredients from reputable suppliers and to prepare them with love and care.

The a la carte menu is designed to offer a limited choice of starters, main courses and desserts, because we firmly believe that quality should not be sacrificed for quantity.

The success of Brasserie de Paris is due to our pursuit of perfection, our attention to detail and our passion for the food we eat and the wine we drink.

We sincerely hope that you will enjoy an exceptional meal.

Bon appétit

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Brasserie de Paris Special Set Menus

Degustation menus

Menu Degustation is a selection of smaller portions from the a la carte menu. These menus have to be ordered by the entire table.

<i>Daily special 5 course tasting menu</i>	<i>R320</i>
<i>Including wine</i>	<i>R425</i>
<i>Daily special 7 course tasting menu</i>	<i>R395</i>
<i>Including wine</i>	<i>R545</i>

Please note:

Some of the dishes may not be available due to market availability.

A 10% gratuity will be added to all bills of six and more people.

All prices include VAT.

No single items from the menu will be shared in separate plates except for Châteaubriand.

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A La Carte Menu

At Brasserie de Paris great care is given to the preparation of each dish. Some of our main courses require a 45 minute preparation time. Therefore, please consider ordering your main course with your starter.

Starters

Chilled Gazpacho (V) R 48

Chilled tomato soup; Avocado Ice cream; Basil pesto; Garlic foam

Wine: Bukkettraube, Merlot

Manuka Honey Goats Cheese (V) R 54

Manuka grilled Goats cheese; caramel Hazel nuts;

Herb salad & Chenin Blanc reduction

Wine: Sauvignon Blanc, Rosé, Blanc de Noir, Bukettraube

Smoked Springbok Carpaccio R 62

Springbok Carpaccio; sundried Tomatoes; Parmesan

Wine: Young Shiraz, Cabernet Sauvignon

Scallops R 67

Garlic & Thyme seared Scallops; Red wine reduction

Wine: MCC, Chenin Blanc, Chardonnay

Foie Gras R220

Pan seared Foie gras, Brioche, wilted Spinach

& caramelized Pineapple

Wine: Sauternes, Riesling, Vin de Constance

Sorbet R 18

Refresh the palate, before the main course is served.

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Main Courses

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Fish

*In recognition with endangered species, we proudly support organizations such as **SASSI**.*

To ensure that the fish we serve is always fresh, we order on a daily basis. Our offering is therefore limited to what is seasonally available.

Line Fish

R105

*Seared Line fish, steamed Quinoa, Brocoletti, Fruit jelly, Beurre Blanc & *Argan Oil*

Wine: Sauvignon Blanc, Chenin Blanc

Sole Meunière

R118

West Coast Sole; Caper & Mushroom Butter sauce; French fries

Wine: Riesling, Chardonnay

Prawn & Calamari

R126

Prawn & Calamari; Basmati rice; Flambéed cherries; Saffron sauce

Wine: MCC, Chardonnay, White Bordeaux Style Blend

Vegetarian

Butternut Tortellini (V)

R 95

Roasted Butternut pasta parcels, sundried Tomato, Pine nut, Parmesan & white Truffle oil

Wine: Viognier, White Bordeaux Style Blend, Pinot Noir

Jewels of the Forest (V)

R115

Selection of Wild mushrooms; puff pastry & Thyme ice cream

Wine: Chenin Blanc, Pinot Noir

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Meat

Beef fillet

*Beef fillet, Onion tart tatin, Bone Marrow,
Haricot verts, French fries & Bordelaise*

160g fillet

R105

200g fillet

R125

Wine: Shiraz, Bordeaux Style Red Blend

Châteaubriand - can be shared

R230

440g Beef fillet, French Fries, Haricot verts & Béarnaise sauce

Wine: Cabernet Sauvignon, Bordeaux Style Red Blend

Chicken Parcel

R 95

*Chicken & *Goji berry phyllo parcel; Peas; Mustard Jus*

Wine: Viognier, Rhone Style White Blend, Pinot Noir

Pork Fillet

R105

Pork fillet; Pommes Parisienne; Asparagus;

Caramelized Apple & Cider sauce

Wine: Wooded Chenin Blanc, Rosé, Pinotage

Duck Leg Confit

R155

Duck leg confit; Chive & Olive Pommes purée;

summer greens; Raspberry Jus & Coriander pesto

Wine: Semillon, Riesling, Pinotage, Cape Blend

Basil Crusted Lamb Rack

R158

Basil crusted Lamb Rack; sundried Tomato & Pine nut Couscous;

Shimeji mushroom ragout & Tomato puree

Wine: Malbec, Merlot, Rhone Style Red Blend

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Side orders

<i>French fries</i>	R 20
<i>Bowl of seasonal vegetables</i>	R 20
<i>Side Salad</i>	R 32
<i>Table salad for two</i>	R 75
<i>Extra Sauce</i>	R 18

Cheese Platter

Do it the French way and have a cheese platter and a glass of port before dessert

Our cheese platter consists of local and imported French and international cheeses, preserves, dried & fresh fruit

<i>Cheese plate for one</i>	R 65
<i>Cheese platter for two</i>	R118
Wine: Port	

Food for thought

**Argan oil is produced from the kernel of the Argan tree, which grows wild in the semi desert soil of south western Morocco. Argan oil remains one of the rarest oils in the world due to the small and very specific growing area. It takes several days and 32kg of fruit to make only 1litre of oil. It is most admired for its anti ageing abilities.*

**Goji berries are native to the Himalayas. Scientific research indicates Goji berries rank highly on the ORAC scale, making them a super fruit for their nutrient richness and antioxidant qualities*