



Summer À la Carte Menu 2018

Starter

Yellowtail Ceviche,
mango, chipotle, grapefruit & palm sugar dressing
R135

Beef Tartare,
wasabi mayonnaise, sesame seeds, coriander,
saffron pickled turnips
R135

Onion Tart,
crumbed goat's cheese, honeyed figs, pumpkin seed oil, sweet barbeque purée
R130

Prawn Risotto,
corn, basil, langoustine butter and sauce Américaine
R140

Mains

Beef fillet,
Mushroom purée, Pomme Anna, garlic chips, baby carrots
R280

Pan-fried linefish,
baby potatoes, green asparagus, lemon and fennel sauce
R270

Springbok loin,
pumpkin purée, pickled beetroot,
gingerbread, whisky sauce
R290

Roulade of quinoa
smoked aubergine purée mushrooms, grapes,
parsley butter, dark ale dressing
R245

Dessert

Mango with honey-oats crumb,
Mascarpone, passion fruit and coriander
R125

Sacher with caramel crunch,
Kirsch ice cream
R130

Vanilla tart,
honey ice-cream and almond crumble
R130

Ice-cream trio,
chocolate and almond crumble
R95

Sorbet trio,
fruit gel, meringue
R95

Cheese plate,
cherry compote, crisp breads
R130

Trading hours:

Lunch: Tuesday to Sunday, 12:00 to 14:30

Dinner: Tuesday to Saturday, 18:30 to 20:30

Please contact Terroir for reservations

Phone: 0218808167

Mail: restaurant@kleinezalze.co.za

**We will always try to accommodate your food allergies, but our menu is small,
seasonal and subject to change.**

We regret, onion, garlic and salt forms the base of our food preparations.