Sample Menu

Please be advised that we endeavour to keep the menus as accurate as possible however we cannot guarantee that the menu will be exactly as what is displayed. A discretionary 12.5% gratuity will be added to all tables.

Winter Special Menu

R450
with wine pairing R835

Monday to Sunday - Lunch Only
(incl. public holidays)
Valid from 12 April 2019 until 31 August 2019

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Sweetcorn and masa bread, home churned miso butter

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Fresh West Coast oyster, gazpacho, coriander, jalapeno, shiso

Or

Yellowfin tuna, aubergine, miso, naartjie, avocado

***

Tortellini of Prawn, pickled squid, sweetcorn, spiced mussel & coconut veloute

***

"Meet the chefs"
(R100 supplement)

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Blood orange

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Beef fillet, braised cheek, swede, truffled kale, porcini & wild garlic reduction

***

Or

Yellowfin tuna, aubergine, miso, naartjie, avocado

***

Tortellini of Prawn, pickled squid, sweetcorn, spiced mussel & coconut veloute

***

"Meet the chefs"
(R100 supplement)

***

Blood orange

***

Beef fillet, braised cheek, swede, truffled kale, porcini & wild garlic reduction

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Gonedsa boerenkaas, walnut, apple, sultanas

Or

Valrhona Caraibe, pumpkin, cocoa nib, orange, pecan

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La Petite Colombe Treasures

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A discretionary 12.5% gratuity will be added to all tables.