

ALL DAY MENU

(UNTIL 16H)

SWEET BREAKFAST

BUTTER CROISSANT	R35
RICH AND BUTTERY.	
BLUEBERRY PANCAKES	R55
3 PANCAKES TOPPED WITH STRAWBERRY COMPOTE & SYRUP.	
BREAKFAST BANANA SPLIT	R75
SLICED BANANA WITH NUT BUTTER, NATURAL YOGHURT, A HANDFUL OF BERRIES AND HONEY ROASTED GRANOLA.	
BANANA & TAHINI OATS	R85
WARM OATS COOKED IN OAT MILK WITH TAHINI AND BANANA.	
BRIOCHE BREAKFAST BAKE	R110
INSPIRED BY THE CLASSIC COMBINATION OF FRENCH TOAST, MAPLE SYRUP AND BACON.	
SUBSTITUTE ANY DAIRY WITH THE FOLLOWING;	
SOYA MILK	
ALMOND OAT MILK	
COCONUT MILK	

GLUTEN FREE

MANNA COMFORT CUP	R65
CUP FULL OF ROASTED TOMATOES, SAUTEED MUSHROOMS, BABY POTATOES AND STREAKY BACON TOPPED WITH A POACHED EGG.	
BAKED GREEN EGGS	R85
A MEDLEY OF ZUCCHINI, GARDENS PEAS, HERBS AND FETA BAKED WITH TWO CRACKED EGGS.	
ZUCCHINI ROSTI & SMOKED SALMON TROUT	R105
2 CRISPY FRIED ROSTI TOPPED WITH LEMON AND DILL CREAM CHEESE, SMOKED SALMON TROUT AND FRESH YOUNG SPINACH LEAVES.	
NO CARB CLASSIC	R105
3 EGGS, STREAKY BACON, MUSHROOMS, PORK SAUSAGE AND GRILLED TOMATO.	
SPICY MOREISH EGGS	R125
SPICY BRUNCH DISH PACKED WITH COURGETTES, CHICKPEAS, TOMATOES AND SPINACH WITH 2 EGGS COOKED ANY STYLE.	



EGGS, TOASTS AND MORE GOOD THINGS

LARGE FREE RANGE EGGS ANY STYLE	R25
2 EGGS COOKED ANY STYLE.	
EXTRA FREE RANGE EGG	R12.5
3 EGG OMELETTE	R30
WHOLE EGGS OR EGG WHITE ONLY	
ADD FILLING;	
MUSHROOMS MOZZARELLA ROCKET LEAVES SPINACH ONION	R20EA
AVOCADO SLICES EMMENTAL CHEESE	R30EA
PORK SAUSAGE BACON	R30EA
GYPSIE HAM BLACK FOREST HAM	R35EA
SMOKED SALMON TROUT 40G	R55
SCRAMBLED EGGS & SALMON TROUT	R93
SALMON TROUT MIXED TOGETHER WITH SCRAMBLED EGGS, SERVED WITH RYE TOAST.	
MUSHROOMS ON TOAST	R95
SAUTEED MUSHROOMS ON TOASTED ARTISAN BREAD TOPPED WITH POACHED EGGS AND HOLLANDAISE SAUCE.	
BLACK FOREST	R105
2 EGGS ANY STYLE, BLACK FOREST HAM, HOMEMADE PESTO AND A SLICE OF CIABATTA, RYE OR SOURDOUGH.	
COCONUT BREAKFAST	R105
THE FLAGSHIP OF MANNA EPICURE BRUNCHES, 2 EGGS ANY STYLE, SMOKED SALMON TROUT, AVOCADO AND A SLICE OF COCONUT BREAD.	
TOASTED BREAKFAST CROISSANT	R105
2 SCRAMBLED EGGS, MOZZARELLA CHEESE AND BACON TOASTED IN A FRENCH BUTTER CROISSANT.	
EGGS BENEDICT	R115
2 POACHED EGGS TOPPED WITH BACON AND HOLLANDAISE SAUCE ON A FRENCH BUTTER CROISSANT.	
THE CLASSIC BREAKFAST	R125
2 EGGS ANY STYLE, SAUTEED MUSHROOMS, PORK SAUSAGE, BACON, GRILLED TOMATO AND A SLICE OF ARTISAN RYE, CIABATTA OR SOURDOUGH.	
EGGS FLORENTINE	R125
2 POACHED EGGS, WILTED SPINACH, SMOKED SALMON TROUT AND HOLLANDAISE SAUCE ON A FRENCH BUTER CROISSANT.	

TOAST SELECTION

CIABATTA TOAST	R7
RYE PECAN NUT AND RAISIN RYE SOURDOUGH	R8
GLUTEN FREE TOAST	R10
COCONUT BREAD TOAST	R18
HOMEMADE BRIOCHE	R18
LEO'S LITTLE JAR ARTISAN JAM	R15
RAW HONEY	R15

TARTINES & SALADES (OPEN SANDWICH AND SALADS)

LA TARTINE DE CÉSAR	R95
CHICKEN BREAST IN CREAMY CAESAR DRESSING, STREAKY BACON, PARMESAN STYLE SHAVINGS, COS LETTUCE, ANCHOVY FILLET ON ARTISAN BREAD.	
BŒUF EN MARMELADE	R135
PECAN NUT & RAISIN BREAD, ONION MARMALADE, SLICED RARE BEEF, ONION STRINGS.	
L'ATLANTIQUE	R135
SMOKED TROUT, CREAM CHEESE, AVOCADO AND ROCKET LEAVES ON PECAN NUT AND RAISIN BREAD.	
CROQUE MONSIEUR	R125
HOT SANDWICH OF EMMENTAL CHEESE, HAM, AND BECHAMEL ON ARTISAN BREAD.	
LA SALADE DE CÉSAR	R75
COS LETTUCE, CROUTONS, ANCHOVY AND GRANA PADANO SHAVINGS.	

ADD THE FOLLOWING TO YOUR SALAD

CHICKEN POACHED EGG STREAKY BACON BLACK FOREST HAM 40G	R55 R12.50 R30
SALADE PAYSANNE	R105
FANCY LETTUCE, BABY POTATOES, CRISPY BACON, TOMATOES, PECAN NUTS, RED GRAPES, BLACK OLIVES, POACHED EGG AND HARD CHEESE SHAVINGS.	
SALADE DE CREVETTES À LA TEMPURA	R155
TEMPURA BATTERED PRAWNS, MEDITERRANEAN QUINOA, BALSAMIC ROASTED TOMATOES, SAUTEED SPINACH IN TAHINI DRESSING.	

POISSONS & FRUITS DE MER (FISH & SEAFOOD)

MOULES MARINIÈRES	R145
WEST COAST MUSSELS IN WHITE WINE, GARLIC, PARSLEY, AND ONION BROTH WITH ARTISAN BREAD.	
FISH & CHIPS	R145
TARTARE SAUCE, HOME CUT CHIPS.	
CALAMARS FRITS	R175
PANKO CRUSTED CALAMARI, HOME CUT CHIPS OR HOUSE SALAD.	
POISSON DU JOUR RÔTI	R185
PAN ROASTED FISH OF THE DAY, CHIVE MASH POTATO, FRESH BASIL, OLIVE TAPENADE AND CHERRY TOMATOES.	
CREVETTES FAÇON MALAIS DU CAP	R225
CAPE MALAY PRAWNS WITH WHITE CORN RISOTTO, CHICKPEA AND BABY MARROW.	

VEGETARIENS/VEGETALIENS (VEGETARIANS, VEGANS)

GNOCCHI MAISON	R135
HOMEMADE GNOCCHI, BUTTERNUT, WALNUTS AND FETA CHEESE.	
CARPACCIO DE BETTERAVES (VG)	R135
ROAST BEETROOTS, WILD ROCKET, WHITE WINE POACHED PEARS AND SWEET POTATO CRISPS.	
ADD CREMONZOLA CHEESE	R25
SALADE DE CHOUX FLEUR ET POIS CHICHE (VG)	R145
CAULIFLOWER, CHICKPEA, QUINOA, CRANBERRIES, FANCY LEAVES WITH SAUTEED MUSHROOMS OR PANKO CRUSTED HALOUMI.	

SAUCES

GARLIC AND PARSLEY BUTTER LEMON BUTTER	R30
MUSHROOM SAUCE PEPPER SAUCE	R35
SAUCE ENTRECOTE AU BRANDY BLUE CHEESE SAUCE	R40
BEARNAISE HOLLANDAISE	R45

ACCOMPAGNEMENTS (SIDE DISHES)

GARLIC POTATO MASH HAND CUT CHIPS	R35
SLICE POTATO GRATIN	R45
MEDLEY OF SEASONAL VEGETABLES HOUSE SALAD	R45
ROCKET SALAD WITH RED ONIONS AND BALSAMIC GLAZE	R45
SAUTEED GREEN BEANS WITH SHALLOTS CREAMED SPINACH	R55

VIANDES BLANCHES (WHITE MEAT)

BURGER DE POULET PANÉ	R135
PANKO CRUMBED CHICKEN BREAST, COLE SLAW AND CHIPOTLE CHILLI MAYO SERVED WITH CHIPS OR SALAD.	
FRICASSÉE DE VOLAILLE	R155
HOMEMADE TAGLIATELLE WITH CHICKEN, PEPPERDEW, ARTICHOKE IN CREAMY CHENIN BLANC SAUCE.	
TRAVERS DE PORC FRITES	R235
PORK LOIN RIBS WITH HOME CUT CHIPS AND ONION RINGS.	
POULET RÔTI POUR 2	R375
WHOLE CHICKEN CARVED AT YOUR TABLE AND SERVED WITH 2 SIDE DISHES OF YOUR CHOICE AND A SAUCE OF YOUR CHOICE.	

VIANDES ROUGES (RED MEAT)

BURGER DE BŒUF	R155
BEEF BURGER TOPPED WITH BACON AND CHEESE. SERVED WITH HOME CUT CHIPS OR HOUSE SALAD.	
CARPACCIO DE SPRINGBOK	R165
THINLY SLICED OF RAW SPRINGBOK LOIN, CUMIN BOERENKAAS, WILD ROCKET, MARINATED OLIVES, ROASTED GARLIC, HORSERADISH CREAM.	
TARTARE DE BŒUF	R225
CHOPPED RAW PREMIUM BEEF, SERVED WITH CONDIMENTS, EGG YOLK AND HOME CUT CHIPS.	
ENTRECÔTE "BILTONG SPICED"	R295
RIIBEYE STEAK (+/- 300G) CINNAMON BUTTERNUT PUREE, POTATO GRATIN, SAUTEED FINE BEANS, BACON BITS, GARLIC & THYME BUTTER SAUCE.	
FILET MIGNON	R305
(+/- 200G) BEEF FILLET, CONFIT POTATO, EXOTIC MUSHROOMS & MANNA BUTTER	
CHATEAUBRIAND POUR 2	R650
THIS SPECIFIC FRONT CUT OF THE BEEF TENDERLOIN IS CALLED "CHATEAUBRIAND" SERVED WITH BÉARNAISE SAUCE, PONT NEUF POTATOES AND HOUSE SALAD.	

DESSERTS

MALVA PUDDING	R75
SOUTH AFRICAN WARM PUDDING SOAKED IN BRANDY SAUCE, SERVED WITH VANILLA ICE CREAM.	
SALADE DE FRUITS FRAIS DE SAISON	R75
FRESH FRUIT SALAD WITH LEMON SORBET.	
CRÈME BRULÉE DÉCOMPOSÉE	R85
CHERRY COMPOTE, SPUN SUGAR.	
FONDANT AU CHOCOLAT	R90
WARM DARK CHOCOLATE CAKE WITH GOOEY CENTER, SERVED WITH ARTISAN VANILLA ICE CREAM.	
CAFÉ LIEGEOIS	R90
COFFEE CUSTARD, HOMEMADE CHANTILLY, ROASTED FLAKED ALMONDS.	