

# Our Menu

## Bistro Vine – French Inspired – Ala-Carte Menu 2018

### Drinks to wet the appetite (or to just drink)

Caperitif & swaan tonic -From AA Badenhorst wines a SA vermouth style drink served with his own Fynbos tonic water 70

Kir Royal-South African MCC with Crème de cassis 65

### Starters

Fresh oysters- Tabasco Mignonette (shallot & vinegar) 28 each

Snails in lightly curried blue cheese and cream sauce served with baguette 85

Duck liver pate with cranberry jam & toast 80

Beef fillet carpaccio, Asian dressing, tempura-fried onions, sliced Jalapeno cabbage slaw 85

Chicken livers pan-fried with bacon, chilli, tomato & cream cheese 75

Smoked salmon trout, cream cheese & avocado mousse with lemon confit, crème fraiche and wasabi served with toast 85

Wild mushrooms on crostini with Creamy truffle dressing rocket lettuce, lemon zest & parmesan cheese 85

Calamari pan-fried with onion, chilli, cream & sweet chilli sauce with egg noodles 80

### Eat these dishes as a starter or main course

Moules frites- Fresh Saldanah bay mussels cooked in its own stock with cream, herbs, white wine, leeks, celery served with French fries & home made mayonnaise

Starter: 85 Main: 155

Pork belly, squid & chorizo- sliced pork belly, chorizo sausage & calamari fried together with sweet chilli, lemon, cherry tomatoes, chilli & parsley

Starter: 85 Main : 145

### Salads

Pear & blue cheese- Slices of caramelized pear, tomato, cucumber, avocado (seasonal), blue cheese, lettuce & pecan nuts with a rosemary buttermilk dressing

Starter: 85 Main: 105

Bistro salad- Lettuce, tomato, boiled egg, cucumber, rabiola cheese with basil pesto, avocado (seasonal), lemon & thyme vinaigrette

Starter: 75 Main: 95

### Main course

Steak tartar: Grass fed raw beef combined with egg yolk, fried capers, onions, Worcestershire sauce, tomato sauce and parsley served with chips 135

Truffle linguine– wild mushrooms, mushroom stock, onions, white wine, cream, Parmesan cheese & white truffle oil 125

Seafood Linguine with cream, dry white wine, prawn meat, calamari, mussels & parmesan cheese 185

Braised lamb shoulder- cooked in dark beer with Provencal herbs and vegetables served with haricot beans & mash potato 195

Bouillabaisse- (Our interpretation of this famous Marseille dish)

Mussels, calamari, clams, line fish & prawn pieces in a tomato, white wine, saffron, fennel and prawn stock gravy with stock vegetables –served with toasted baguette 225

Steak frites- Sirloin steak (300g) French fries & tempura fried onion rings with Creamy green peppercorn sauce or Café du Paris butter 165

Pork chop- Roasted with apple, mustard, soya sauce, honey and thyme served with mash potato & braised cabbage with bacon & cream 155

Duck confit- 2 duck legs cooked overnight in their own fat served with salsa verde, braised red cabbage & sweet potato 195

Deboned half chicken- Pan roasted with butter, rosemary salt & black pepper (choose a side) 145

Salmon- Seared salmon served on a lightly curried yoghurt sauce with mint pesto & lemon confit (choose a side) 205

Sides 40 each

Side salad /Green beans & almonds/ French Fries /Sweet potato chunks / Ratatouille

## **Desserts**

Orange & Amarula crème brulee 70

Lemongrass pannacotta with berry coulis & caramelized almonds 65

Belgium chocolate tart with orange syrup 75

Condensed milk ice cream affogato 55

Bitter lemon tart with rooibos syrup & vanilla ice cream 65

## **Dessert wine**

Vergelegen 'straw wine' 55 glass

Mulderbosch NLH 50 glass

## **Drinks**

### **Gin & Vodka**

Tanqueray gin 24

Inverroche classic gin 36

Hendricks gin 44

Stolichnaya vodka 24

Grey Goose vodka 44

### **Brandy**

1920 Portuguese brandy 38

Hennessey VS 64

Hennessey VSOP 84

Hennessey XO 188

VSOP Calvados 64

### **Whisky**

Glenmorangie 10yr 58

Bunnahabhain 12 yr 68

Balvenie port wood finish 12yr 86

Laphroaig 10 yr 68

Talisker 10 yr 68

Lagavulan 16yr 110

Ardberg 10 yr 68

Kavalan King Car single malt 'Taiwan' 110

Bains Cape mountain whisky 26

### **Beers**

Brauhaus am damn Pilsner 48

Poison city English ale 48

Zwakala naked ale 48

Carvers Weiss 28

Rusty trigger Lager 28

Peroni 29