

# Hors D' Oeuvres

**Crème De Moules Normande 80.00**

A hot mussel soup with fresh dill, garlic and mushrooms.

**Croquettes De Fruits De Mer 85.00**

A delicate blend of seafood in a Pernod sauce, crumbed and deep fried.

**Moules Mariniere 85.00**

Poached mussels, in a classic white wine sauce , served with creamy garlic and herbs.

**Escargots Au Beurre D'All 85.00**

French Snails in a fresh herb and garlic butter sauce.

**Croquette De Fromage Avec Sauce Aïrelles 75.00**

Cheese croquettes blended from Emmenthaler. Gruyere, Parmesan and Stilton, crumbed and shallow fried, served on a Cranberry sauce.

**Fole De Canard Avec Epinars 80.00**

Grilled duck liver served with a baby spinach and ratatouille compote and topped with lemon spiced garlic sauce.

**Champignons Aux Phyllo 85.00**

A combination of cepes, brown mushrooms and oyster mushrooms prepared in a white wine and garlic cream sauce, served in a phyllo pastry basket.

**Sangler Mozarella Et Tomate 105.00**

Shavings of smoked warthog, Mozzarella cheese and tomato, layered and served with a light olive oil and balsamic vinaigrette dressing and grated Parmesan cheese.

# Salades

**Caesar Salad 75.00**

A delicate blend of anchovies, olives and eggs on Romaine lettuce, garlic croutons and Parmesan cheese.

**Greek Salad 75.00**

Served with black olives, creamy goats milk feta, celery and leaves.

# Le Chef Recommande

**Autruche Flambee Au Cognac Avec Bales Sauvages 195.00**

Oudtshoorn ostrich medallions pan fried in burnt butter and brandy served with wild berry compote.

**Gibler A La Sauce Figue 195.00**

Kudu fillet prepared in butter with a herb crust and served with a fig sauce.

**Canard Oriental 195.00**

Crisp braised duckling off the bone, with a creamy green peppercorn sauce, flamed in gin and garnished with fried lychees.

**Tajin de Poulet 150.00**

Chicken breasts prepared in Morroccan spices, and served with raisins, chickpeas and pasta rice.

**Rable De Lapin Au Vin Rouge 210.00**

Rabbit marinated in marsala wine and fresh herbs, braised with mushrooms and bone marrow, garnished with pears and raspberry jelly.

**Risotto aux Champignons 140.00**

Mushroom risotto stacked with ribbon vegetables and finished with a chive infused oil.

# Poissons

## Le Saumon avec du Miel et du Gingembre Doré 195.00

Scottish Salmon in a honey and ginger glaze served on crushed herbed potato with fennel.

## Sole avec Herb croute 210.00

East coast sole, grilled and basted with olive oil, garlic and lemon zest, topped with a herb crust, served on a bed of crushed baby potato.

## Kingklip Martinique 180.00

Grilled kingklip napped with a creamy lemon butter sauce, garnished with glazed bananas, peaches and toasted almonds.

## Homard Thermidor 395.00

Succulent Rock Lobster prepared in a chardonnay butter, with garlic and grain mustard, wild parsley and gratinated with Parmesan cheese.

## Carl De Crabes A La Creole 380.00

King crab cooked in a mild aromatic curry cream sauce, sprinkled with cashew nuts and peaches.

## Fruits de Mer cocotte avec sauce Bouillabaisse 240.00

Lobster tail, Langoustines, Prawns and Mussels in a tomato herb Bouillabaisse, served with seasoned rice.

# Viandes

## Entrecote Dorchester 180.00

Sirloin steak with cracked black and white peppercorns, pan seared, flamed in brandy and napped with a Madagascar sauce.

## Filet a la Mangue 185.00

Grilled centre cut fillet, filled with Mango chutney, napped with a mild curry sauce.

## Entrecote Bearnaise 185.00

Selected sirloin, swiss trimmed prepared to your liking, napped with a Bearnaise sauce and fresh tarragon.

## Entrecote de Fromage Camembert 185.00

Dukkah rubbed sirloin, topped with a Camembert cheese.

## Poitrine de Porc 175.00

Pork belly roasted to perfection, served on a bed of potato dauphinoise and served with a plum reduction sauce.

## Jarret D'Agneau Morrocaïn 210.00

Lamb Shanks, slow roasted in a sealed clay pot with onion, bayleaves, coriander, paprika and mace, served with a red wine sauce.

# Desserts

## Gateau Froid Au Chocolat 80.00

A decadent chocolate fudge fridge cake prepared with Belgian chocolate and shortbread biscuits bits, served with peppermint ice cream.

## Eton Mess 75.00

Fresh berries with a vanilla creamed yoghurt and crushed meringue.

## Mousse Aux Chocolat 80.00

A light creamy mousse with hazelnuts and Chantilly cream.

## Banane En Papillote 80.00

Baked bananas served in a phyllo pastry basket with a rich rum and chocolate sauce.

## Crème Brulee 65.00

Baked Vanilla Custard glazed with burnt sugar.