Below are items you MAY typically find on our menu, however some of these items may not always be available.

Breakfast

Pascal's Early Bird

Two eggs, bacon, fried tomato, orange juice, toast and jam

French Toast

Fried egg-soaked bread served with crispy bacon, banana, berries and maple syrup

3-egg Omelette - served with a slice of toast

Fillings: Tomato, Onion, Cheddar, Mozzarella, Mushrooms, Red/Yellow peppers, Feta, Bacon, Ham, Smoked Salmon (80g)

Livers 'n Eggs

Peri-Peri chicken livers topped with two fried eggs - served with a slice of toast

"Van Alles" Country Breakfast

Bacon, beef sausage, fried or scrambled eggs, potato rosti, baked beans, grilled tomato, orange juice, toast and jams

The Healthy One

Home-baked 100% Rye bread topped with creamed spinach, free-range scrambled egg, pan-fried cherry tomatoes and wild rocket

Extras on the side: Grilled mushrooms, Beef Sausage, Potato Rosti, Portion of chips, Grated cheddar cheese, Extra bacon, Extra bread/toast & butter

Starters

Soup of the Day - Please enquire from your waitron

Garlic & Mozzarella Bruchetta (V)

Baguette slices with garlic, grilled mozzarella and origanum

Greek Salad (for 1 or 2)

Tomato, cucumber, onion, feta and olives

Deep-fried Jalapeño Chili Poppers (3)

with cream cheese, cheddar and bacon bits

Snails in Top Hats

Snails in a garlic and parsley butter topped with flaky pastry "top hats"

Light Meals

Strictly Available from 10am until 6pm only - Sundays 10am until 12

Open Rye Sandwiches

- Hummus, marinated roasted aubergine, sweet peppers, cherry tomatoes in olive oil and fresh rocket.
- OR
- Roast beef, fresh tomato, cheddar cheese, gherkins and wholegrain mustard.

Toasted Jaffle with Chips & Salad

- · Bacon, Egg and cheese
- · Roast Beef, Tomato, Gherkins and Wholegrain Mustard
- · "Bobotie" Curried mince and cheddar.

Cajun style Calamari

tender calamari with homemade garlic aioli with chips and salad

Main Course

Beer Battered Hake and Chips

Hake fillet panfried in a light beer batter and served with sauce 'tartare', chips and a fresh green salad.

Falafel in Pita (V)

Middle-eastern falafel balls in a pita bread with salad, tahini sauce and tzatziki

Crepe Pascali (V)

Thin pancake filled with creamy spinach, feta cheese & pan-fried mushrooms. Topped with tomato concasse and grilled mozzarella

Linguini "Fegatini"

Chicken Livers in a creamy blue cheese and walnut sauce served on linguini pasta

Traditional Cape Malay Bobotie with yellow rice & sambals

Aubergine, lentil & chic-pea curry (V)

served in a middle-eastern flatbread topped with minted yoghurt and salsa.

Parmesan crumbed & stuffed free-range Chicken Breast

Free-range Chicken Breast, stuffed with goats cheese and topped with creamy tomato and paprika sauce. Served with baked potato and vegetables or salad.

Pork Loin Chops

tossed in parmasan & bread crumbs, pan-fried and topped with an apple & ginger mousse. Served with mash and vegetables

Provençal Chicken Pie

country chicken and roast vegetable pie topped with flaky pastry. Served with mashed potato

Lamb Shank

Pascal's famous Greek style lamb shank, slow cooked in a rich tomato, herb and red wine sauce. Served with mashed potato and vegetables

Rump Steak (300g)

Prepared to your liking and served with chips and vegetables.

Choice of sauces: Mushroom & brandy, 3-cheese, creamy garlic

Pascal's famous home-made Gourmet Burgers

100% pure beef or chicken burgers on a home-made roll. Served with salad garnish & chips.

For a wheat-free option, replace the bread roll with two fried Aubergine slices.

Please note: Toppings are NOT interchangeable.

A choice of Mushroom sauce, bacon and brie cheese

OR

Blue cheese sauce, bacon and gherkin

Chicken Curry with Lemon, Cardamom and Fresh Coriander

Served with jasmine rice, poppadum and sambals

Mediterranean Salad

Mixed salad topped with marinated grilled aubergine & sweet peppers, croutons, fillet steak strips, olive oil roasted tomatoes and hummus

Pork Fillet with Mango Salsa

Tender Pork Fillet on a bed of Asian style stir-fried vegetables, topped with a tangy mango salsa

Fillet "Bleu" (300g)

Aged Beef Fillet steak cooked to your specification and topped with chunky mushrooms and a creamy Roquefort sauce

Desserts

All our desserts are baked and prepared in-house!!!

Crème Brûlée

A classic

Traditional Malva pudding

with ice cream or cream

Choc Nut Fudge Sundae

thin pancake filled vanilla ice cream, topped with home-made chocolate fudge sauce, toasted almonds and black cherries..

Homemade waffle

with ice cream, real toffee sauce and banana

Baked Cheesecake topped with summer berries

Crepe Suzette

Thin pancakes in a sweet orange syrup with Van der Hum liqueur

Butter Scone

with butter, jam & cream or grated cheddar cheese