

Continental Classics

We'd be happy to swap your potatoes or vegetables for a crispy salad or treat yourself to a delicious side order

Entrecote "Roquefort, Garlic & Jalapeño"	R120	Veal Escalops a la Romana	R110
Served with a cream Roquefort, garlic and jalapeño pepper sauce.		Veal schnitzel pan-fried with Pancetta, Mozzarella Cheese and Marsala Sauce served with pasta	
Blackened Fillet "New Orleans"	SQ	Oxtail "Provincial"	R125
Covered in black pepper and Cajun spices with fried Camembert and chilli jelly		Slow-cooked in a rich red wine sauce	
Ostrich Fillet "Oudtshoorn"	R125	Madras Lamb Curry	R110
Served with black mushrooms, grilled bacon and venison sauce		Deboned lamb (medium hot)	
Young Duckling a la Orange	R130	Grilled Eisbein - Pork	R115
Prepared as in Paris with a tangy orange sauce		Pickled and grilled knuckle (Preparation time - 20 minutes)	
Chicken Breast "Prinzess"	R92	Kassler Rib	R95
Served with mushroom, asparagus and creamy wine sauce		Pickled, smoked and grilled pork cutlets	
Fillet of Venison "Hubertus"	R125	Wiener Schnitzel	R92
Served with a cherry pepper sauce (only available in season)		Schnitzel of veal crumbed and garnished with lemon	
Beef Fillet & King Prawns Combo	SQ	Fillet of Beef "Stroganoff"	R92
Fillet steak (200g) and 3 L.M. King Prawns with Lobster Sauce		Strips of beef fillet with mushrooms, sweet peppers, paprika and cream sauce	
Grilled Chicken Breast "Chefmola"	R85	Tessina Cheese Schnitzel	R98
Moroccan-spice flavoured breast of chicken		Crumbed schnitzel, covered with emmenthaler cheese and baked	
Beef Tournados	R125	Hungarian Beef Goulash	R95
Served with Chorizo Sausage, black mushrooms, garlic and creamy chive sauce		Prepared from a century-old gypsy recipe	
Veal Osso Bucco	R125	Fillet Mignons "Zurichoise"	SQ
Braised Italian Veal Shank		Beef fillet served in creamy mushroom and wine sauce	
Swiss Veal Cordon Bleu	R110		
Filled with Swiss cheese and continental ham, folded, crumbed and fried			

All meals are served with
Fresh Vegetables and a choice of French Fries,
Mash Potato, Rosti, Rice or Gratin Potatoes.

From Our Charcoal Grill

Perfectly cooked to order.

All our Steaks are 21 day matured and cooked to your liking. Served with chips and side vegetables.

T-Bone Steak (600g)	R140	Ladies Fillet Steak (200g)	SQ
Rump Steak (320g)	R115	Lamb Mignons (320g)	R115
Sirloin Steak (300g)	R115	Pork Spare Ribs (600g) BBQ or Greole (Spicy)	R130
Fillet Steak (280g)	SQ	Portuguese Baby Chicken	R92
Man-sized Rump (500g)	R135		

Starters *A taste of what's to follow!*

Sweet Chilli Prawns Tempura king prawns served with a sweet chili jelly	R70	Black Mushrooms with Roquefort & Garlic	R45
Avocado Cocktail "Classic" Sunripe avocado pear with pink prawns in cocktail sauce	R65	Spicy Chicken Liver with Garlic Bruchetta	R45
Prawn Cocktail "Classic" Succulent prawns with a home made sea-food sauce	R65	Escargot "en Croute" Six snails in pastry with traditional garlic, herb and Roquefort cheese sauce	R42
Bresaola Carpaccio Sprinkled with olive oil, balsamic vinegar, parmesan shavings and rocket leaves	R52	Belgian Mussel Bisque Mussels in half shells with creamy lobster bisque	R48
Bünder Platter Swiss air cured beef fillets thinly sliced and garnished	R46	Grilled Baby Calamari "Costa do Sol" Tender tubes of Falklands calamari	R45
Gravad Lax Marinated salmon with dill, honey and mustard sauce (Scandinavian speciality)	R70	Aromatic Spicy Chicken Skewer Spicy chicken breast with cooling mint, garlic and yoghurt dip	R46
Dutch Matjies Herring "Bone Femme" Herring fillets in sour cream, apple and onion dressing	R50		

Salads

French Salad Mixed salads with french dressing	R42	Chicken Salad "Waldorf Astoria" Smoked chicken with apple, celery and walnut dressing mayo base	R65
Greek Salad Mixed salad, olives, feta cheese with Greek dressing	R58	Tuna Salad "Nicoise" Salad greens with tuna, egg, olives, anchovies and avocado with a wine vinegar and olive dressing	R65
Roquefort Salad Mixed salad with Roquefort dressing	R62	Moroccan chicken Salad African-spiced chicken breast on garden greens	R65

Seafood Delights *Love your fish!*

Whole Westcoast Sole Served grilled, fried or meuniere	SQ	Fishermans Platter A platter of kingklip, prawns, baby calamari and mussels	SQ
Grilled Sole "Prescadore" Served with assorted seafood, cream and wine sauce	SQ	Grilled Baby Kingklip "St. Tropez" Served on the bone with shrimps, mushrooms and artichoke	SQ
Fillet of Kingklip Served grilled, fried or meuniere	SQ	Falkland Baby Calamari Served plain, grilled or creole (spicy)	SQ
Scottish Salmon Served with dill, chive and hollandaise	SQ	Seafood of Spaghetti Assorted seafood in napolitana sauce (tomato base) with prawns, fish, mussels and calamari	SQ
Grilled L.M. Prawns Lightly grilled and basted with lemon butter	SQ		

Sweet Temptations *Simply Irresistible!*

Coup Denmark Vanilla ice cream with hot chocolate sauce	R30	French Chocolate Mousse Rich in flavour with a touch of chocolate liqueur	R32
Crème Caramel Home made French custard	R28	Pancakes with Cointreau Served with ice cream	R38
Austrian Apple Strudel Served lukewarm with whipped cream or ice cream	R30	Selection of Cape Farm Cheeses Assortment from our larder	R65
Hot Cherries Jubilee Vanilla ice cream with hot cherries laced with Kirschwasser	R38	Baked Cheese Strudel Served with mixed berry coulis	R32
Italian Kisses Italian ice cream speciality	R32	Austrian Chocolate Cake For the chocolate addict	R32
Chocolate Crepes Delicate thin crepes filled with mixed nuts and coated with hot chocolate sauce	R35	Tiramisu Italian Dessert	R32

Speciality Coffees *To Complete your dinner!*

Cappuccino Coffee	R18	Irish, Kahlúa, Calypso, Swiss Coffee	R30
Espresso Coffee	R15	Don Pedro with Scotch whiskey	R30
Filter Coffee	R13	Donna Pedra with a liqueur of your choice	R30

Traditional Sunday Roast

R90.00

Roast Pork/Beef/Lamb

All served with a selection of potato, rice, vegetables and gravy