



BRASSERIE
EST 2012. BY ALMENKERK

Where Friends Meet
For Good Food

STARTERS

MUSSELS Garlic cream, white wine or Addy's style (<i>ginger, lemongrass, coconut and chilli</i>)	90 / 150
CHEESE CROQUETTES An old Italian favourite	60
STEAK TARTARE AAA Grade from our Grabouw butcher	80
CALAMARI Grilled or tempura-style	70
PRAWN TEMPURA	90
SOUP OF THE DAY (<i>Ask your waiter</i>)	60
FRESH OYSTERS	20 (each)
6 OYSTERS AU GRATIN WITH GARLIC BREAD	140
BOUILLEBAISSE A LA BRASSERIE	90
MALABO PRAWNS Butter, garlic, chili and fruit	95
007 OYSTERS 7 Oysters with a glass of Lace Sauvignon Blanc or sparkling wine	150
BEETROOT CARPACCIO	70
SALMON GRAVLAX	90
PATÉ Chicken liver yummy, yummy	65

SALADS

GREEK SALAD	80 / 110
CAESAR SALAD Salad made for a "Kaizer"	80 / 110
AFRICAN SALAD Cheese and Biltong ++	80 / 110
ASIAN BEEF SALAD	80 / 110
SALAD A LA BRASSERIE Salad with fruit	80 / 110

See the blackboard for our daily specials.