

# winter special

## petit bistro

2 course R295 (1 main)

2 course no wine R265 (1 main)

3 course R345 (1 main)

3 course no wine R305 (1 main)

Pensioners special R245 (not available on Sunday)

2 course plus a glass of wine

# starters

baby gem wedge, croutons, creamy parmesan  
vinaigrette, anchovy fritter (optional)  
*rickety bridge foundation stone rosé 2019*

or

mussel beignets, wok-fried rice noodles, lemongrass &  
ginger cream  
*rickety bridge chenin blanc 2017*

or

fresh tuna tartare  
avo pulp, edamame beans, mussel fritters, chili & lime  
aioli  
*rickety bridge sauvignon blanc 2018*

or

poached egg on toasted brioche, grilled bacon, red  
wine & thyme jus & duxelle  
*rickety bridge pinotage 2017*

or

flash fried baby squid & thin courgettes, mechouia  
mayo, tender leaves, brik pastry & sesame gomasio  
*rickety bridge chenin blanc 2018*

# mains

grilled ethically caught fish, wild mushroom risotto,  
bitter leaves, pepper and brandy jus  
*rickety bridge foundation stone red 2015*  
or

“bouillabaisse”  
bouillabaisse fish soup with grilled fish, saffron mash  
mussels & prawns, cheese croutons & rouille  
*rickety bridge chardonnay 2017*  
or

lamb cutlets, honey roasted aubergine with minted  
yogurt, Moroccan jus, thahina (R35 supplement)  
*rickety bridge shiraz 2017*  
or

liver & onions  
calf's liver sauteed with onions and white wine  
served with sweet potato mash  
*rickety bridge chardonnay 2017*  
or

soft polenta (vegan)  
soft polenta with wild mushroom ragout & pesto oil  
*rickety bridge merlot 2017*  
or

offal  
ox tripe & sheep trotters stew with tomato & mild chili,  
with mash  
*rickety bridge merlot 2017*

# desserts

refreshing naartjie “givrée” with kumquat confit

or

granadilla brûlée, granadilla sponge & hibiscus ice cream sandwich

or

quince & strawberry gratin with roasted oats, thyme ice cream

or

homemade sorbets, with honey roasted oats & nuts  
pineapple, blackcurrant, coconut