

LA TÊTE

Wednesday 28th March 2018
Lunch




Plat du Jour R140
Deep Fried Fish Sandwich
Glass of Trizanne TSW/The Berrio Sauvignon Blanc/ 750ml Water

Olives	R30		
Chicken Liver Toast	R55		
Cured Beef, Beetroot & Horseradish	R95		
Pork Rillettes	R90		
Cured Sea Trout, Cucumber & Dill	R95		
Broccoli Vinaigrette	R75		
Aubergine, Crème Fraiche & Parsley Salad	R75		
Octopus, Fennel & Sea Spinach	R95		
Salt Hake, Little Gem & Aioli	R80		
Mussels, Leeks & Bacon	R95		
Deville Chicken Hearts & Potato	R85		
Crispy Pig Tails & Aioli	R90		
Mushrooms on Toast	R145		
Hake, Green Beans & Anchovy	R140		
Lamb Liver, Peas & Bacon	R145		
Ox Heart, Chips & Ketchup	R145		
Chips	R40		
Green Salad	R40		
Brussel Sprouts	R40		
Roast Cauliflower	R55		
Chocolate Mousse	R85		
Raspberry & Almond Tart	R85		
Floating Island	R80		
Affogato	R40		
Madeleines	(15 mins)	(½ dozen)	R42
		(1 dozen)	R84

Please inform your waiter if you have any food allergies

A discretionary service charge of 12.5% will be added to the bill of parties over 6 or more

17 Bree Street, Cape Town 8001 | Telephone 021 418 1299 | www.latete.co.za

 @lateterestaurant  @la_tete_restaurant  @La_Tete_CT