

R240 PER PERSON

Salade Francaise (French Salad)

A mix of green leaves and vegetables with French dressing

Salmon sashimi

Fresh salmon slices served with fresh greens, avocado, cucumber and dressed with a light lemon infused dressing

Rouleaux De Canard

duck spring rolls

Beef and hummus dip

Cooked with oregano, thyme, feta, roasted, garlic and jalapeno served with tortillas

Ailes De Poulet

Barbeque or peri peri grilled chicken wings

Stuffed meatballs

Freshly ground lamb mince, onion, garlic and rosemary, stuffed with cheese.

Formage Beigent

Deep fried cheese balls

Deep fried chicken livers

Crispy chicken livers served with a peri peri or BBQ Dip and Bruschetta

DESSERT

Platters of mini desserts and fruits .

Set menu 2

R340 per person

Salade Francaise (French Salad)

A mix of green leaves and vegetables with French dressing.

Deep fried chicken livers

Crispy chicken livers served with a peri peri or BBQ Dip and Bruschetta.

Formage Beignet

Deep fried cheese balls.

Roasted courgette Carpaccio

Crispy flash fried baby marrow topped with parmesan gremolata.

Stuffed meatballs

Freshly ground lamb mince, onion, garlic and rosemary, stuffed with cheese.

Mains

Line fish of the day

Flat top grilled line fish fillet with lemon butter and garlic herbs, served with wilted spinach niciose vegetables and lemon buerre noisette.

Or

Fillet mignon 250G

Grilled to your liking and flambéed in brandy butter, served with grilled Mediterranean vegetables.

Or

Or

Le Gigot de Agneau

Roasted leg of lamb spiced with garlic, rosemary, pepper, salt and sliced served with chateaux potatoes veg and sauce vierge.

Or

Ceci Pasta

A mixture of seasonal vegetables pan fried with garlic onions, herbs, basil, feta cheese, olives and chickpeas.

Dessert

Brownie and ice-cream

Or

Crème brûlée

Or

Deep fried ice-cream

SET MENU 3

R390 per person

Greek Salad

Fresh greens with Rosa tomatoes, feta, cucumber and café la plage house dressing.

Formage Beignet

Deep fried cheese balls.

Roasted courgette Carpaccio

Crispy flash fried baby marrow topped with parmesan gremolata.

Ailes De Poulet

Barbeque or peri peri grilled chicken wings.

Crevettes frities

Gremolata crumed and deep fried prawns.

Mains

Line fish of the day

Flat top grilled line fish fillet with lemon butter and garlic herbs, served with wilted spinach niciose vegetables and lemon buerre noisette.

La plage style steak

300g beef sirloin marinated in olive oil, Worcestershire sauce, garlic, black pepper and served with sweet potato chips and green beans.

Crispy Chicken confit

Two chicken legs marinated with pepper thyme salt confit to crispy perfection and served with mixed green feta salad.

Mains

Line fish of the day

Flat top grilled line fish fillet with lemon butter and garlic herbs, served with wilted spinach niciose vegetables and lemon buerre noisette.

La plage style steak

300g beef sirloin marinated in olive oil, Worcestershire sauce, garlic, black pepper and served with sweet potato chips and green beans.

Crispy Chicken confit

Two chicken legs marinated with pepper thyme salt confit to crispy perfection and served with mixed green feta salad.

Lamb loin chops

Marinated with garlic, rosemary served with garlic herbs and basil mash and wilted greens.

Dessert platter

Platters of mini desserts and fruit .

Set menu 4

R450 per person

Salmon sashimi

Fresh salmon slices served with fresh greens, avocado, cucumber and dressed with a light lemon infused dressing

Calamars Farcis Risotto

Grilled stuffed calamari served on avo risotto and lime aioli.

Beef and hummus dip

Cooked with oregano, thyme, feta, roasted, garlic and jalapeno served with tortillas

Mushroom Truffle Ravioli

Exotic mushrooms served in a shiitake consomme, ricotta & truffle shavings

Mains

Line fish of the day

Flat top grilled line fish fillet with lemon butter and garlic herbs, served with wilted spinach niciose vegetables and lemon beurre noisette with two langoustines.

Or

Le Gigot de Agneau

Roasted leg of lamb spiced with garlic, rosemary, pepper, salt, sliced and served with chateaux potatoes veg and sauce vierge

Or

Fillet mignon 250G

Grilled to your liking and flambéed in brandy butter, served with grilled Mediterranean vegetables

Or

Fillet mignon 250G

Grilled to your liking and flambéed in brandy butter, served with grilled Mediterranean vegetables

Or

La plage style steak

300g beef sirloin marinated in olive oil, Worcestershire sauce, garlic, black pepper and served with sweet potato chips and green beans.

Or

Duck Confit

With seared breast and confit leg, sweet potato puree, balsamic roasted plums and wilted greens blueberry jus and an apple carrot walnut salad with orange dressing

Dessert

Choc fondant

Or

Crème brulee

Or

Deep fried ice-cream

Set menu 5

R450 per person

all Served as Entrees at once on the table :

Salade Francaise (French Salad)

A mix of green leaves and vegetables with French dressing.

Crevettes frities

Gremolata crumbed and deep fried prawns.

Deep fried chicken livers

Crispy chicken livers served with a peri peri or BBQ Dip and Bruschetta.

Formage Beignet

Deep fried cheese balls.

Roasted courgette Carpaccio

Crispy flash fried baby marrow topped with parmesan gremolata.

Stuffed meatballs

Freshly ground lamb mince, onion, garlic and rosemary, stuffed with cheese.

Mains

Line fish of the day

Flat top grilled line fish fillet with lemon butter and garlic herbs, served with wilted spinach niciose vegetables and lemon bierre noisette .

Salmon sashimi

Fresh salmon slices served with fresh greens, avocado, cucumber and dressed with a light lemon infused dressing

Potato chips

With rosemary herbs and parmesan cheese .

Jalapeños

Stuffed with cheeses and deep fried with sweet chili sauce .

Rouleaux De Canard

duck spring rolls

Beef and hummus dip

Cooked with oregano, thyme, feta, roasted, garlic and jalapeno served with tortillas

Ailes De Poulet

Barbeque or peri peri grilled chicken wings

Stuffed meatballs

Freshly ground lamb mince, onion, garlic and rosemary, stuffed with cheese.

Formage Beigent

Deep fried cheese balls

Deep fried chicken livers

Crispy chicken livers served with a peri peri or BBQ Dip and Bruschetta

DESSERT

Platters of mini desserts and fruits .

