

Breakfast Menu

Health

Fresh Cut Seasonal Fruit & Homemade Granola R 60.00
Served with Greek yoghurt and berry compote.

Eggs

Selection of Eggs R 65.00
Served with toasted ciabatta, streaky bacon and herb roasted tomatoes.

Omelettes

Choice of 1-4 ingredients, toast selection: Bacon, cheese, onion, chilli, mushroom, tomato, baby spinach

Price R 65.00
Add salmon R 30.00

Bacon Benedict

Poached eggs, sauté baby spinach, hollandaise sauce, toasted ciabatta and streaky bacon. R 70.00

Salmon Benedict

Poached eggs, sauté baby spinach, hollandaise sauce, toasted ciabatta and salmon. R 90.00

Millionaires Benedict

Poached eggs, sauté baby spinach, hollandaise sauce, toasted ciabatta and prawns R 120.00

Alternative - Sweet

French Toast

Served with seasonal berries and and maple syrup.

Price R 55.00
Add streaky bacon R 20.00

Daniela's Pancakes

Banana, almond, mascarpone, maple syrup and seasonal berries. R 55.00

Alternative - Savoury

Avocado Smash, Toasted Ciabatta & Herb Roasted Tomatoes

Served with micro greens.

Price R 55.00
Add streaky bacon R 20.00
Add salmon R 30.00
Add eggs R 20.00

Chilli Eggs

Toasted corn bread, soft poached egg and green chilli coriander salsa verde.

Price R 50.00
Add egg R 10.00

Others...

Croissant R 20.00

Chocolate Croissant R 30.00

Selection of Toast, Cheese & Preserves R 35.00

Lunch Menu

Small Dishes

Soup of the Day	R 45.00
Chicken Livers Sherry cream and ciabatta.	R 55.00
Caprese Salad Baby vine tomatoes, bocconcini, basil, pine kernels and aged olive oil.	R 55.00
Moules Marinieres Cape mussels, white wine tomato concasse, herbs and homemade bread of the day.	R 60.00
Antipasto Selection of cured meats, selection of artisanal cheese and assorted breads.	R 100.00
Antipasto Salude Selection of artisanal cheese, variety of legumes, assorted breads and dips.	R 80.00

Mains

Steak Frites Café De Paris butter, home cut chips and salad.	R 145.00
Beef Burger Prime cut, onion rings, tomato, gherkin and home cut chips.	R 80.00
Chicken Burger Skinless breast, avocado, shallots, tomato and home cut chips.	R 70.00
Veg Burger Black mushroom, avocado, shallots, tomato and quinoa.	R 60.00
On Any	
Add bacon	R 20.00
Add macon	R 20.00
Add home cut chips	R 25.00
Add cheese	R 10.00
Add chilli	R 5.00
Moules Marinieres Cape mussels, white wine tomato concasse, herbs and homemade bread of the day.	R 145.00
Zucchini Pasta Bacon, tomato, baby spinach and carbonara.	
Price	R 90.00
Replace bacon with macon	R 10.00
Add chilli	R 5.00
Tempura Fish and Chips Atlantic hake, home cut chips and aïoli.	R 90.00
Selection of Salads Seasonal salad leaves, variety of seeds, selected legumes and seed toast.	
Add avocado, quinoa	R 20.00
Add salmon, chicken, tuna and beef	R 45.00

Desserts

Home Churned Ice Creams A Trio selection from Chocolate Choc-Chip, Vanilla Bean, Avocado, Salted Caramel, White Chocolate, Rum & Raisin	R 65.00
Home Churned Sorbets A trio selection and seasonal fruits.	R 45.00
Spice Affogato Vanilla bean, espresso, amaretto or Kahlua	R 45.00
Puff Bom Boms Swiss milk chocolate bouche, crispy pastry and Amarula cream custard dip.	R 55.00

Dinner Menu

Starters

Soup of the Day	R 45.00
Soufflé Mature cheddar and chives and parmesan cremoux.	R 60.00
Caprese Salad Baby vine tomatoes, bocconcini, basil, pine kernels and aged olive oil.	R 55.00
Chicken Livers Sherry cream, ciabatta and aubergine chutney.	R 55.00
Classic Beef Carpaccio Aged beef, micro herbs, balsamic reduction and parmesan shavings.	R 75.00
Spice Trinchado Aged rump cubes, Angolan marinade sauce and ciabatta.	R 75.00
Moules Marinieres Cape mussels, white wine tomato concasse, herbs and homemade bread of the day.	R 60.00
Chilli Salted Squid Squid selection, Asian salad, Nuoc Cham, red chillies and garlic aioli.	R 70.00
Tempura Prawn Mozambican prawns, Japanese tempura, baby tomatoes and pawpaw.	R 75.00
Salad of the Day	
Price	R 45.00
Add feta	R 20.00

Mains

Char-grilled Rump Steak Cafe De Paris butter	R 145.00
Pan Roasted Fillet of Beef Mushroom and truffle crème. 200g 300g	R 175.00 R 195.00
Grilled Lamb Loin Chops Olive oil, rosemary, garlic and lemon zest.	R 145.00
Chicken Supreme Thyme, roasted garlic and pan jus.	R 115.00
Linefish Pan grilled, salsa verde and lemon.	R 165.00
Homemade Ravioli Goats cheese, sun-dried tomato, broad bean basil pesto, hazelnuts and micro leaves.	R 95.00
Angelic Prawns Angel hair pasta, shrimp, prawn, lemon butter cream and chilli.	R 145.00
Moules Marinieres Cape mussels, white wine tomato concasse, herbs and homemade bread of the day.	R 145.00
Spice Grilled Prawns Queen Prawns, Spice Marinade	R 195.00
Accompaniments	
Creamed Potato Mash	R 25.00
Triple Cooked Hand Cut Chips	R 25.00
Spinach and Parmesan Gratin	R 25.00
Oven Baked Seasonal Veg	R 25.00
Sauté French Beans in Garlic Butter	R 25.00
House Salad	R 25.00

Desserts

Baked Fondant Belgian chocolate, white chocolate ice cream.	R 75.00
Crème Brûlée Vanilla bean, pistachio biscotti and assorted fruits.	R 70.00
Home Churned Ice Creams A trio selection from Chocolate Choc-Chip, Vanilla Bean, Avocado, Salted Caramel, White Chocolate, Rum & Raisin	R 65.00
Puff Bom Boms Swiss milk chocolate bouche, crispy pastry and Amarula cream custard dip.	R 65.00
Spice Affogato Vanilla bean, espresso, amaretto or Kahlua.	R 45.00
Fromage Selection of local artisanal cheeses, homemade preserves, variety of digestive and salty biscuits.	R 90.00

Menu last updated: 24 Apr 2018