



ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

SUNDAY LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

January's back on home soil, South Africa!

Menu R365 per person

To start on the table

Vetkoek, salted butter and tomato jam

Biltong pâté

Venison sausage and chakalaka

Watermelon, goats' cheese and wild rocket with rooibos vinaigrette

Second course

Curried pickled fish, tomato and onion salad

Main course

Karoo lamb tomato *bredie* with pearl barley and wild spinach

Dessert

Malva pudding with Amarula custard



SUNDAY PLANT BASED LUNCH MENU

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Menu R365 per person

To start on the table

Vetkoek, tomato jam and plant based butter

Roasted garlic pâté

Field mushrooms with chakalaka

Watermelon and rocket salad with rooibos honey vinaigrette
and shaved vegan cheese

Second course

Pickled curry aubergine with tomato and onion salad

Main course

Potato and tomato *bredie* with steamed green cabbage

Dessert

Malva pudding with custard