



Liberté

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FRENCH FOOD & WINE

# petit-déjeuner | breakfast

**FRENCH TOAST CRÊPES** *with stewed strawberries* **R135**

Light, lemony ricotta crepes served with yoghurt and honey

**FRENCH TOAST CROISSANT** *with strawberries and St Germain* **R120**

Better than any French toast you've had – cream cheese, strawberry preserves and hints of elderflower

**BRIOCHE FRENCH TOAST** *with yoghurt, fruit & honey* **R89**

With a touch of nutmeg, cinnamon and vanilla on our signature Brioche loaf

**BAKED CINNAMON CRÈME BRÛLÉE FRENCH TOAST** *with yoghurt & berries* **R89**

Custard infused brioche baked and caramelised with Orange Liqueur & Raspberry preserves

**SALMON, CAPERS & DILL OMELETTE** *with Crème Fraiche* **R129**

Made with free range eggs and herbs and served with sourdough toast

**BASQUE PIPÉRADE** *with free range eggs* **R110**

A comforting poached egg breakfast with hints of onion, garlic and peppers in a tomato sauce with toast

**AVOCADO SPINACH HUMMUS** *with crispy spiced chickpeas on toast* **R79**

Creamy, healthy and incredibly tasty served with greens and cucumber on sourdough

**VEGAN FRENCH TOAST OVERNIGHT OATS** *with banana & cinnamon* **R69**

Simple and delicious protein-packed breakfast for a health-filled start to the day

**FRUIT & YOGHURT PARFAIT** *with roasted pears in ginger syrup* **R72**

Classic pear & ginger flavours wrapped in vanilla yoghurt with muesli

## THE PARISIAN

R55

Choice of croissant | Mini brioche | Half baguette with strawberry jam & butter

## FILLED CROISSANTS WITH CHOICE OF:

Emmenthal, Ham, Mustard & Rocket	R69
Salmon, Scrambled eggs, Avocado & Rocket	R99
Scrambled eggs, Cottage Cheese, Rocket & Tomato	R69
Bacon, Scrambled Eggs, Lettuce & Tomato	R69
Crème Pâtissière with Seasonal Fruit	R69

## EXTRAS

Bacon | R25

Avo | R25

Baby spinach & mushrooms | R30

2 eggs | R20

Salmon | R45

Ham | R25

Roasted cherry tomatoes | R32

*Freshly baked treats available  
from the bakery*



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“Liberty, when it  
begins to take root,  
is a plant of *rapid growth*.”

- GEORGE WASHINGTON

# repas légers | light meals

## SERVED ON GMO FREE PAIN DE CAMPAGNE OR BAGUETTE

Emmenthal, ham, mustard, mayo & rocket	R89
Salmon, scrambled eggs, avocado & rocket	R119
Scrambled eggs, cottage cheese, rocket & slow roasted tomatoes	R89
Bacon, lettuce & tomato	R89
Emmenthal & tomato	R89
Tuna, mayo, cucumber, chives & greens	R89
Boiled egg, chives, tomato & mayo on greens	R89
<i>All served toasted or plain with Classic Frites</i>	

## VOL-AU-VENT

Potato, leek and thyme	R79
Mushroom and Gruyere	R125
Beef Bourguignon	R135
Coq Au Vin	R125
Salmon, Spinach & Cream Cheese	R125
<i>All served in a puff pastry round with a small French Bistro salad</i>	

<b>SMOKED SALMON &amp; ZUCCHINI CARPACCIO</b>	<b>R129</b>
Scattered with fried capers, salad and served with fresh bread	

<b>TOMATO TARTARE ON TOASTED SOURDOUGH</b>	<b>R89</b>
Slow roasted tomatoes finely chopped with herbs in a balsamic dressing	

<b>BAKED CAMEMBERT WITH HONEY, THYME &amp; PAPRIKA</b>	<b>R179</b>
Served with a collection of toasted breads & artisanal crackers	

# canapés | canapes

## AVOCADO SPINACH HUMMUS

R79

Served with artisanal rosemary sea salt crackers and marinated olives

## ZUCCHINI AND HALLOUMI SKEWERS

R79

Marinated in a light basil and lemon dressing and grilled, served with ribbons of zucchini

## VOL-AU-VENT CANAPÉS (4 SMALL)

Petit potato, leek and thyme

R100

Petit mushroom, Gruyere & thyme

R75

Petit Beef Bourguignon

R125

Petit Chicken Coq Au Vin

R100

Petit Salmon, Spinach & Cream Cheese

R110

## SALT & PEPPER SQUID | 4 pieces

R89

Served with a garlic, lemon aioli

## PETIT CROSTINI | 4 pieces

Gruyere, ham, mustard, mayo & rocket

R75

Tomato tartare

R69

Roquefort, pear, honey & rocket

R69

Smoked salmon, caviar & Crème Fraiche

R145

## CHEESE & FRUIT PLATE

R145

Camembert, Emmenthal and Gruyere with grapes, Fougasse, artisanal crackers and marinated olives

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“I am no bird; and no net  
ensnares me. I am a *free*  
human being with an  
independent will.”

- CHARLOTTE BRONTE

# salades | salads

## **FRENCH BISTRO SALAD** **R79**

A refreshing leafy salad with marinated red onions, chives and pecans – *light and clean*

## **CAESAR SALAD CROQUETTES ON COS LETTUCE** **R130**

The classic gets a fresh twist – a crunchy exterior reveals a delectable chicken thigh centre

## **FRENCH CHICKEN SALAD** **R120**

Chicken breast in a mustard marinade, with avocado and croutons on a bed of greens

## **LIBERTÉ NIÇOISE** **R125**

Originating from Nice in France, this salad has tuna, boiled egg, olives and croutons on a bed of greens and a twist of olive tapenade

## **GREEN GODDESS** **R130**

Avocado, asparagus, cucumber, mint and feta on greens with our signature herbed dressing

## **SPRING DETOX CAULIFLOWER SALAD** **R85**

Raw cauliflower, chick peas, apple and avocado with a grainy mustard & citrus dressing and greens

## **VEGAN WHITE BEAN SALAD WITH ROASTED ONION** **R95**

Filling and healthy this salad is served tossed in a vivid, green herbed dressing and Fougasse bread

## **ROQUEFORT PEAR SALAD** **R85**

Tangy blue cheese, sweet pears and crunchy walnuts on a bed of greens with a mustardy vinaigrette

## **SALAD LYONNAISE** **R95**

The combination of greens, crispy bacon and poached egg with a mustard dressing and crunchy baguette

### **DRESSINGS AVAILABLE**

Grainy Dijon Dressing | Herbed Dressing | Olive Oil & Balsamic

# le potage | soup

## CARROT SOUP

R85

Made with vegetable broth, cream and butter – *a vibrant and elegant soup served with bread*

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“For to be free is  
not merely to cast  
off one’s chains,  
but to live in  
a way that respects  
and *enhances the*  
*freedom of others.*”

- NELSON MANDELA

# plats principaux | main dishes

## **CHICKEN BREAST IN DIJON CREAM SAUCE** **R180**

A luxurious dish of French mustard chicken breasts in a white wine cream sauce

## **FILET MIGNON WITH COGNAC, MUSTARD & MUSHROOMS** **R225**

Classic fillet of beef in a creamy sauce, cooked to perfection

## **COQ AU VIN BLANC** **R155**

White wine slow cooked with succulent chicken, mushrooms and a splash of cream

## **FRENCH ONION CHICKEN MEATBALLS** **R120**

The flavours of French Onion soup are the basis for this delicious grilled onion and chicken meatballs dish

## **FRENCH STYLE BRAISED SHORT RIBS** **R230**

Slow cooked beef short rib that falls off the bone in a red wine, thyme & rosemary sauce

## **BEEF BOURGUIGNON** **R190**

Tender fall apart chunks of beef simmered in a rich, red wine gravy

## **SAUCE-VIERGE WITH KINGKLIP** **R195**

Fresh tomato, fragrant basil and rich olive oil with a little acidity from freshly squeezed lemon juice

*All served with 1 side of your choice*

## side dishes | **R35**

Burnt butter & sea salt mashed potatoes

Freshly baked bread & floral herbed butter

Seasonal pan-fried carrots & zucchini

French bistro salad

Pommes Frites



**STEAK FRITES WITH FLORAL HERBED BUTTER** **R190**

*Best quality soft beef fillet topped with a herb butter and served with classic fries*

**MOULES FRITES** **R165**

Mussels in a fragrant white wine sauce served with classic fries

**FRENCH ONION BURGER ON BRIOCHE BUN WITH MUSTARD & MAYO** **R130**

Beef Burger with caramelised onions, mushrooms & Emmenthal served with classic fries

**CRISPY CHICKEN BURGER WITH HONEY MUSTARD COLESLAW ON BRIOCHE BUN** **R120**

Marinated in buttermilk and served with classic fries

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**“The only real prison is fear,  
and the only *real* freedom  
is freedom from fear.”**

- AUNG SAN SUU KYI

# bakery | boulangerie

Vanilla cake slice	R69
Monaco Moelleux chocolate cake	R69
Mini chocolate mousse cake	R85
Raspberry coconut Financiers	R59
French custard Brioche donut	R59
Fruit Patisserie tartlet	R59

*Please note eat-in prices for baked goods have a different price as take home as they are plated*

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“The secret to happiness  
is freedom,  
and the secret to  
freedom is *courage*.”

- THUCYDIDES

# le desserts | desserts

## BELGIAN CHOCOLATE FONDANT *with vanilla ice cream* R79

Liquid chocolate indulgence of the highest quality is heaven, served with Vanilla Ice Cream

## MERINGUE WITH CRÈME PÂTISSIÈRE & RASPBERRY COULIS R79

A light and delicate meringue served with custard and a drizzle of tart raspberry coulis

## ICE-CREAM | R55

2 scoops served with Hot chocolate sauce  
*a la vanille | au café | chocolat | lemon curd*

## ICE-CREAM | R55

Mini Brioche Bun – choose 1 scoop  
*a la vanille | au café | chocolat | lemon curd*

## MIXED BERRY SORBET OR LEMON | R55

*Served as 2 scoops*

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“And the day came when the  
risk to remain tight in a bud  
was more painful than the risk  
it took to blossom.”

- ANAIS NIN

