

Starters

Beetroot Carpaccio

Thinly sliced beetroot with a lemon and corriander dressing

R 36.50

Avocado "Ritz"

A classic dish for any special occasion.

*Shrimps Cocktail, served the classic way in a
halved avocado pear (seasonal).*

R 51.50

Ostrich Carpaccio

*Thinly sliced raw ostrich fillet,
assembled around fancy lettuce and red onions,
sprinkled with garlic,
olive oil and Balsamic vinegar.*

*Decorated with fresh basil, parmesan
and cherry tomatoes.*

R 59.50

Green shell mussels

*Served on a creamy garlic and white wine sauce, with fresh parsley
and chopped tomatoes.*

R 54.50

Snails

Six snails gratinated with a garlic-herb butter

R 47.50

add some cheese on top

+ R 5.00

Please note

A cover charge of R 45.00 per person will be levied for patrons not dining.

Service charge is not included. For groups of 6 or more service charge of 10% will automatically be added.

Starters cont.

Satay

*A combination of chicken and prawns skewered
and served with a sweet chili dip.*

R 56.50

Smoked salmon Mousse

*Prepared with crème fraîche, fresh dill and
a hint of Pernod, wrapped with smoked salmon
and served with a cucumber dill salad.*

R 58.50

Beef Steak "Tatar"

*Freshly minced beef mixed with onions, anchovies, capers, garlic,
eggs and secret spices, Served with toast bread*

120gr @ R 67.50

200gr @ R 129.50

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Soups

Oriental Butternut soup

A creamy butternut soup made with a touch of curry, garnished with papayas

R 44.50

Spanish Garlic Soup

*Made from an old Spanish recipe.
Garnished with sour cream and chopped tomatoes.*

R 39.50

Fish Soup

*A clear fish broth, infused with saffron and Pernod.
Served with grated cheese, sauce "rouille" and croutons.*

R 52.50

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Salads

Cous Cous Salad

A taste of northern African cuisine.

Served with roasted vegetables

R 39.50

Top of the Ritz Salad

*A green salad topped with spicy cashew nuts,
grilled chicken breast and fresh orange fillets.*

R 49.50

French Salad

*A delightful blend of garden fresh greens,
tomatoes, onions and carrots.*

R 39.50

Goats cheese and Biltong Salad

*A blend of fresh lettuce with goats cheese and biltong, tossed in a raspberry and walnut
dressing.*

R 56.50

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Grills

Choose your choice of one starch and one vegetable option

Château Briand

Served the classical way, grilled whole to your preference and sliced, and served with a sauce béarnaise. Prepared for a minimum of two.

R 177.50 pp

Fillet steak

A 300 gr. Fillet with your choice of sauce:

- Black pepper sauce*
- Red wine-mushroom sauce*
- Béarnaise sauce*

R 175.50

Entrecote "Café de Paris"

*300 gr. Sirloin steak from the grill,
gratinated with a
„Café de Paris" sauce.*

R 139.50

Surf 'n Turf

*A 200 gr. tender beef fillet steak and three
black tiger prawns grilled to your perfection.*

R 159.50

Choice of starch:

Potato gratin, pan fried baby potatoes, savoury rice, home made "spätzle" or baked polenta with sun dried tomatoes

Choice of vegetables:

Garden fresh vegetables, French ratatouille or butternut with sweet potatoes

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Grills cont.

Choose your choice of one starch and one vegetable option

Chicken Breast

A grilled chicken breast served on a creamy mushroom sauce.

R 99.50

Grilled Duck Breast

Crispy fried Duck served in an orange and sherry sauce.

R 154.50

Kudu Loin

Tender loin of Kudu served to your liking with a creamy cranberry reduction.

R 139.50

Lamb rack

*Perfectly grilled and gratinated with a sage-tomato crust
Served with coriander pesto.*

R 185.00

Choice of starch:

Potato gratin, pan fried baby potatoes, savoury rice, home made "spätzle" or baked polenta with sun dried tomatoes

Choice of vegetables:

Garden fresh vegetables, French ratatouille or butternut with sweet potatoes

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Seafood

Choose your choice of one starch and one vegetable option

Fresh Line fish of the day

Catch of the day served with your choice of sauce:

- Lemon butter

- "Papaya-piquant pepper" sauce

R 129.50

Cajun Grilled Line fish

Cajun spiced grilled fish served with a coriander pesto.

R 131.50

East Coast Sole

Grilled east coast sole, served in butter roasted almonds.

R 149.50

Grilled Black Tiger Prawns

Order them to your preference, with the choice of peri-peri sauce or garlic butter.

R 195.00

Choice of starch:

Potato gratin, pan fried baby potatoes, savoury rice, home made "spätzle" or baked polenta with sun dried tomatoes

Choice of vegetables:

Garden fresh vegetables, French ratatouille or butternut with sweet potatoes

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Vegetarian

Panzarotti

Filled with spinach and ricotta, served with an Italian tomato sauce.

R 89.50

Mushroom Ragoût with Risotto

A combination of different sautéed mushrooms, on an herb sauce with chopped tomatoes.

Served with risotto.

R 84.50

Gnocchi

Potato Gnocchi served in a creamy sherry and goat cheese sauce served with fresh asparagus.

R 88.50

Baked Polenta

Baked Polenta with sun dried tomatoes, served in a spicy tomato sauce, and grilled vegetables.

R 84.50

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Signature dishes

Beef fillet "Stroganoff"

*Sliced beef fillet, pan fried with onions,
peppers, gherkins and mushrooms,
served on a creamy paprika-mustard sauce
with sour cream.*

Served with home made pasta called "Spätzle"

R 149.50

Namibian Gemsbok Fillet

*Sautéed and served on a cider sauce served with apples and accompanied with pan fried
baby potatoes and vegetables.*

R 152.50

Fillet of Ostrich "Colonial"

*Grilled Ostrich fillet, prawn and Line fish,
Served with rice and a fruity curry sauce and garnished with grilled bananas, pineapples
and almonds.*

R 159.50

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Desserts

Ice-cream with Hot chocolate sauce

R 39.50

Fruit Platter

Served with vanilla ice-cream

R 42.50

Chocolate fondue

served with fresh fruits (served for two)

R 59.00

Crème brûlée

Traditional Crème brûlée garnished with shortbread biscuit

R 47.50

Crème Caramel

Garnished with fresh fruits

R 47.50

Mousse Au Chocolate

*Homemade chocolate mousse served with a
fresh fruit garnish*

R 49.50

Sorbet Colonel

Lemon sorbet served with Vodka

R 37.50

Blackberry sorbet

Served with Crème de Cassis

R 37.50

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Desserts cont.

Bread and Butter Pudding

Served with mixed hot berries and vanilla custard.

R 42.50

Our Flambées

Why not try one of our flambéed desserts, which is a delightful experience not to be missed, with your dessert flamed and made to order at your table.

Bananas

Banana flambéed with rum, almonds and honey and served with cinnamon ice-cream.

R 59.50

Cherries Jubilé

Cherries flambéed at your table and served with cinnamon ice-cream

R 61.50

Fruit Kebab

Mixed fruits on a skewer, fried in sugar and butter, flambéed with vodka and Malibu liquor, served with chocolate sauce and vanilla ice cream.

R 59.50

Crepe Suzette

Crepes flambéed at your table with orange liquor, orange fillets and orange juice and served with vanilla ice-cream.

R 59.50

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