



## Lunch Menu

### Light Meals

Pâté de Campagne, spiced pear chutney, baby gherkins, toasted baguette	55
Toulouse sausages, French fries, Dijon mustard	70
Seared lightly smoked Franschoek trout, new potatoes, baby greens, trout caviar, wholegrain mustard dressing	78
Tarte au chèvre: goatsmilk cheese tart, herb salad, toasted pinenuts	58

### Salads

Rocket and sun-dried tomato salad, herb rösti	58
Warm salad of calamari, chorizo, red peppers, wild rocket, paprika dressing	66
Grilled vegetables, baby leaves, chevin, salsa rosso	42
Smoked salmon, avocado, green bean salad, pesto yoghurt dressing	68
Seared tuna, Asian salad, avocado, sesame soy dressing	68

### Sandwiches

<i>Served on baguette or ciabatta</i>	
Grilled vegetables, chevin, salsa rosso	42
Roast chicken, mayonnaise, avocado, watercress	44
Homemade sugar-glazed ham, rosa tomato confit, onion relish, honey mustard dressing	46
Grilled steak, onions, mushrooms, café de Paris butter	68

### Pitas and Wraps

Tandoori chicken strips, avocado, watercress, cucumber and coriander raita	62
Beef fillet strips marinated in coriander and chilli, cabbage chiffonade, tomatoes, hummus, cucumber yoghurt dressing	68
Smoked salmon, avocado, green beans, pesto yoghurt dressing	68

### Mains

Roasted beetroot risotto, Parmesan crisp, dressed rocket leaves	55   85
Salmon trout and dill fishcakes, green herb aioli, French fries, side salad	98
Veal schnitzel, three-mushroom sauce	98
Fresh mussels with white wine, cream and garlic <i>(when available)</i>	62   98
Daily fresh fish (200g portion) <i>(we'll give you details)</i>	98
Slow-roasted crispy duck, caramelised berries, raspberry vinegar jus	125
Lamb shank cassoulet, Toulouse sausage, bacon, pearl onions, beans, parsley crushed new potatoes	105

### Mains cont.

Gourmet beef or grilled chicken burger, guacamole, garlic mushrooms, rocket, tomato chutney on toasted ciabatta	70
Grilled calamari, chilli, garlic, lemon, olive oil, roast tomatoes	94
Corn-fed, free range grilled chicken, pepper sauce	95
Fillet mignon (180g) on a crouton, three-mushroom sauce, French fries	98
Pork spare ribs (550g), honey-apple basting	115

### Steaks

Rump (300g portion)	98
Sirloin (300g portion)	98
Rib eye (300g portion)	98
T-bone steak (500g portion)	115
Fillet (250g portion)	118

*All our steaks are A-grade meat, hung for one week and wet-aged in vac pac for at least two weeks. We hope you can taste the difference. Our steaks are basted with one of the following bastings of your choice: Red wine BBQ, fresh herbs and olive oil or crusted with black pepper and mustard seeds.*

*Our steaks are served with French fries or potato of the day and vegetables*

### SAUCES AND BUTTERS

Café de Paris · Garlic herb butter · Maitre d' Hotel butter Wild mushroom butter · Bearnaise · Three-mushroom cream Au poivre · Dijon mustard	18
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### SIDE SALADS

Baby leaf salad, mustard vinaigrette	15
Tomato & red onion salad	20
Garden salad	20

### VEGETABLES

Extra bowl of vegetables	15
Onion rings	18
Sautéed mushrooms in garlic and herb butter	24
Extra bowl of French fries	18   26

### Dessert

Trio of Belgian chocolates	24
Crème brûlée, choc chip biscotti	40
Pear and almond clafouti, praline sauce	42
Apple tart tatin, vanilla crème fraîche	40
Warm Belgian chocolate tart, chocolate spring roll, cream or ice cream	45
Caramelised banana crêpe, butterscotch sauce, toasted hazelnuts	45
French Connection cheese board, preserves, biscuits choose 2 or 4	48   74