



Welcome to Genot Restaurant, we trust that by now you are enjoying a refreshing drink. Before you turn this page to begin your delectable culinary journey we would like to introduce you to the cast members that appear in today's á la carte performance

Our main players are: Host Jean Roux (better known as JR) and Chef Patrick (just call me Chef). These two are as thick as thieves and have been plying their trade as a unit for many years, with a common goal of introducing you to the many splendours of fresh, simple food. Chef Patrick's carefully selected crew hail from countries as diverse as Malawi and Mozambique, while Patrick hails from Mozambique and did his training in Germany.

All that was missing was a special venue and this is where Joey and Angie Diamond stepped in, welcoming the troupe to Klein Genot's extended family. It is here that this unique melting pot of contrasting cultures and culinary tastes found a warm hearth to call home

As you settle in and enjoy your meal, we would like to welcome you, and invite you, if you wish, to stroll around the building, and have a look at our newly planted vegetable garden, where your greens are grown. Go to the kitchen and see the preparation of your meal first-hand, or simply sit back and relax and let us take care of you.

We are truly delighted that you decided to stop by.

Bon Appétit !



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STARTERS

- 58 Mussels** - creamy sauce
Steamed mussels in a creamy garlic sauce with a touch of paprika
- 58 Mussels** – tomato and chilli
Steamed mussels in an “Arabiata à la Joey” sauce with a touch of fresh chilli
- 38 Chicken Livers**
Pan fried with rock salt and served with a garlic sauce
- 48 Stuffed Calamari**
Patagonia tubes stuffed with beef and fresh herbs
- 48 Snails** – bread and creamy garlic sauce
“Genot Style” oven baked in a rich creamy garlic sauce
- 38 Sardines**
Grilled with fresh rock salt and served the traditional Portuguese way
- 18 Oysters Thermidor SQ**
Oven baked in a rich thermidor sauce
- 48 Beef Carpaccio**
Served with “Mustard à la Angie” and fresh rocket
- 68 Parma Ham and Melon**
Sliced Parma Ham and fresh mel

- 48 Roulade of Salmon**
Hand rolled salmon with a herb infused crème fraîche and chives
- 58 Prawn Cocktail**
Traditional prawn cocktail prepared with steamed prawns

SALADS

- 48 Salad Caprese**
Buffalo mozzarella and garden ripe tomatoes drizzled with olive oil
- 48 Greek Salad**
Drizzled with a creamy Greek dressing
- 58 Genot Caesar Salad**
Crispy cos lettuce dressed with a Caesar dressing, anchovies and parmesan shavings
- 48 Seasonal Garden and Blue Cheese Salad**
Selection of fresh crispy garden leaves and a blue cheese dressing
- 48 Salmon Salad**
Variety of crispy garden leaves, freshly smoked salmon drizzled with a lime dressing

SOUPS

- 48 Seafood Bisque**
Served with a prawn tail
- 48 Creamy Mushroom Soup**
Served with Parmesan shavings
- 48 Soup of the Day**
Let us surprise you!

MAINS Seafood

All mains served with tomato rice,
oven baked veggies or chips

- 78 Calamari**
Succulent Patagonian tubes grilled in fresh garlic, lemon and served with a rich garlic sauce
- 78 Sole 300g**
East Coast sole grilled with fresh herbs and olive oil
- 88 Kingklip**
Pan fried with fresh herbs, olive oil and lemon grass
- 88 Fresh Line Fish of the Day**
Variety of freshly caught line fish grilled or pan fried with a light lemon butter sauce

- 198 Medium Tiger Prawns SQ**
Butterflied prawns grilled in lemon and garlic butter, the true Portuguese way
- 98 Baby Kingklip**
Grilled in a lemon and herb infused butter
- 228 Seafood Platter – mussels, prawns, linefish, calamari**
- 118 Norwegian Salmon**
Lightly pan fried in an orange and lemon infused olive oil

MAINS Meats and Poultry

All meats are served with oven roasted
veggies, tomato rice or chips

- 78 Chicken Peri-Peri (spatchcock)**
Marinated in the true traditional Portuguese way
- 138 Rack of Lamb**
Grilled with rock salt and herbs to your perfection
- 88 Stuffed Chicken Breast**
Stuffed with true Mediterranean filling of olives, feta and sundried tomatoes

MAINS Meats and Poultry

All meats are wet and dry aged for a minimum 24-day period and grilled to your desired temperature

88 **Ribeye** 300g

128 **Ribeye** 500g

78 **T-Bone** 300g

118 **T-Bone** 500g

118 **Fillet** 300g

138 **Fillet** 500g

88 **Rump** 300g

128 **Rump** 500g

138 **Trio of Game**

Served with a mushroom, pepper and red wine sauce

128 **Chateaubriand**

Sliced and served on a bed of sautéed mushrooms with a side béarnaise sauce

PASTAS

68 **Pasta Vongole**

Clams, mussels, line fish in a seafood sauce

58 **Arabiata**

Fresh tomato and a hint of chilli

58 **Bolognaise**

The traditional way

58 **Pasta à la Vegetarian**

Garden greens, artichokes and pine nuts drizzled with truffle oil



SIDE ORDERS

- 18 Creamed Spinach
- 18 Roasted Vegetables
- 18 Chips
- 18 Savoury Rice
- 18 Side Salad

SAUCES

- 18 Mushroom
- 18 Cheese
- 18 Pepper
- 18 Garlic
- 18 Portuguese

DESSERTS

- 48 Trio of Sorbet
- 48 Lemon Tart
- 48 Decadent Chocolate Tart
- 88 Cheese and Wine Platter
- 48 Orange Orientals
- 48 Fresh Fruit Platter



WINELIST

Champagnes

- 898 Veuve Cliquot n/v
- 798 Möet de Chandon n/v
- 1208 Laurent Perrier Rosé

Méthode Cap Classic

- 178 Pierre Jordan Brut
- 258 Pierre Jordan Bella Rose
- 278 Colmant Brut
- 328 Colmant Rose
- 328 Moréson Blanc de Blanc

Chenin Blanc

- 138 Graham Beck
- 258 Bernard Series Old Vine
- 148 Ken Forrester

Sauvignon Blanc

- 148 La Petite Ferme Blanc Fume
- 138 La Motte
- 148 Plaisir de Merle
- 128 Klein Genot
- 188 Vergelegen
- 198 Warwick Professor Black

Chardonnay (wooded)

- 178 Glen Carlou
- 188 Vergelegen
- 148 La Bri
- 228 Chamonix
- 278 Glen Woods Vignerons Selection

Chardonnay (unwooded)

- 138 De Wetshof Bon Vallon
- 128 Klein Genot
- 168 Asara Unwooded

White Blends

- 168 De Grendel Winifred
- 148 Haute Cabrière
Chardonnay Pinot Noir
- 888 Eben Sadie Palladius
- 148 Boschendal Chardonnay
Pinot Noir
- 218 Bellingham Fair Maiden
- 128 Buitenverwachting
Buiten Blanc

WINELIST

Rosé

- 118 Klein Genot Rosé Dry Cab/Sauv
- 148 Moréson
- 128 Lands End

Pinot Noir

- 428 Kathy Marshall Barefoot
- 278 Haute Cabrière
- 328 Bouchard Finlayson Galphin Peak
- 198 Paradyskloof

Merlot

- 158 Klein Genot
- 128 Franschhoek Cellar "Old Musuem"
- 118 Porcupine Ridge
- 158 La Bri
- 418 Veenwouden
- 458 Meerlust

Pinotage

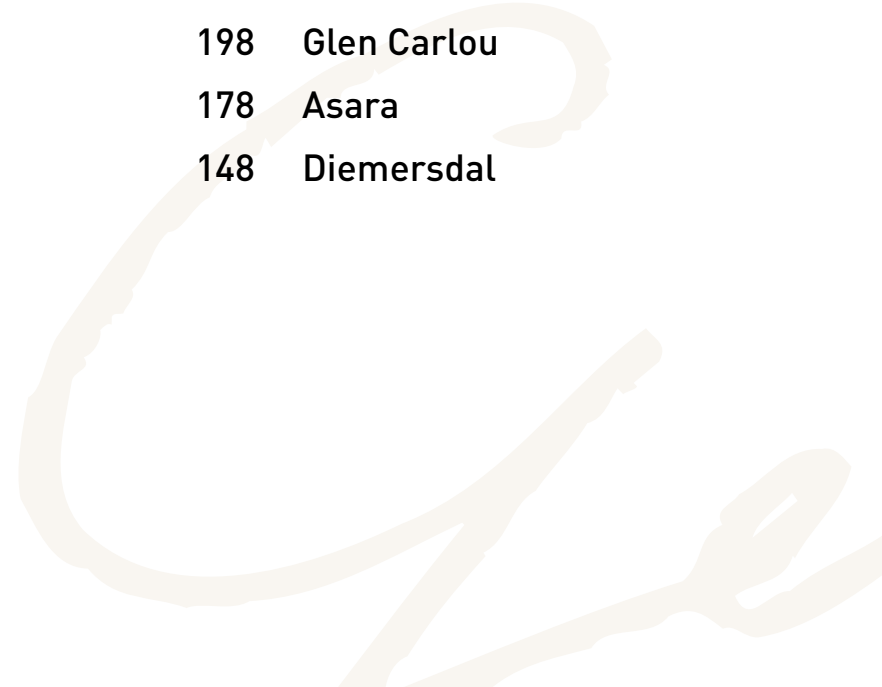
- 218 Stellenzicht
- 228 Warwick
- 468 Kanonkop
- 258 Chamonix
- 158 Middelvlei

Shiraz

- 158 Klein Genot
- 318 Kevin Arnold
- 158 Stoney Brook
- 278 Glen Carlou Syrah
- 218 Asara

Cabernet Sauvignon

- 158 Klein Genot
- 478 Kanonkop
- 328 Rust en Vrede
- 198 Glen Carlou
- 178 Asara
- 148 Diemersdal



WINELIST

Red Blends

- 308 Klein Genot Black Swan Reserve
- 168 Asara Cape Fusion
- 198 La Bri Shiraz Viogner
- 418 Chocolate Block
- 278 Warwick Three Cape Ladies
- 218 Rupert and Rothschild Classic

Dessert Wines

- 698 Vin De Constance
- 198 Nuy Muscadel
- 218 Nederburg Emminence
- 238 Neethlingshof Noble Late Harvest

Exclusive Wines

Please ask your sommelier for the Vinotequeselection of the month.

DRINKS

Soft Drinks

- 14 **CANS** - 200ml
Coke, Coke Light, Schweppes Dry Lemon / Ginger Ale / Lemonade / Soda / Tonic, Tab
- 16 **Halls Tomato Cocktail**
- 36 **Red Bull**
- 16 **Cans** - 330ml
Coke, Coke Light, Coke Zero, Tab, Fanta Orange / Grape / Pine / Strawberry, Creme Soda, Sprite, Sprite Zero, Schweppes Granadilla / Lemon Twist / Dry Lemon, Sparberry, Iron Brew, Stoney
- 18 **Apple / Grape / Peartiser**

Mineral Water

- 20 **La Vie Sparkling / Still**
- 12 **La Vie Still / Sparkling**
- 40 **San Pellegrino Still / Sparkling**
- 21 **Acqua Panna Still / Sparkling**

Spirit Aperitif

- 12 **Campari**
- 12 **Cinzano's**
- 12 **Martini's**
- 12 **Pimms**
- 12 **Southern Comfort**
- 10 **Tang Apple Sours**

BEER

Dumpies

16	Amstel, Castle Lite
16	Castle, B.Label, Hansa
36	Erdinger Crystal / Fine Yeast
36	Grolsch Swingtop
24	Guinness
16	Hansa Marzen Gold
18	Heineken
16	Millers Genuine Draft
18	Peroni
16	Windhoek Lager
16	Windhoek Lite

Ciders & Coolers

16	Hunters Gold
16	Hunters Dry
16	Redd's
16	Sarita
17	Savanna Dry
17	Savanna Light
17	Smirnoff Spin
17	Smirnoff Storm

SPIRITS

Premium Spirits

29	Balvenie 12yr
68	Balvenie 15yr
58	Chivas 18yr
58	Dalwhinnie 15yr
24	Famouse Grouse 12yr
56	Famouse Grouse 18yr
125	Famouse Grouse 30yr
30	Glenfiddich 15yr
54	Glenfiddich 18yr
92	Glenfiddich 21yr
29	Glenlivet 12yr
57	Glenlivet 18yr
120	Glenlivet 21yr
36	Glenmorangie 10yr
28	Jack Daniels Single Barrel
158	Johnnie Walker Blue
58	Johnnie Walker Gold
42	Johnnie Walker Green

SPIRITS

Premium Spirits

- 38 Kwv 20yr
- 62 Lagavulin 16yr
- 38 Macallan 12yr
- 155 Royal Salute 21yo
- 38 Talisker 10yr

Cane, Vodka, Gin

- 14 Absolut
Blue, Citron , Kurrant ,
Mandrin, Vanilla
- 22 Belvedere Vodka
- 14 Bombay Sapphire Gin
- 12 Gilbeys
- 12 Gordons
- 25 Grey Goose
- 12 Mainstay
- 12 Smirnoff
- 14 Smirnoff Red

- 25 Tanqueray 10
- 14 Tanqueray Gin

Whiskey

- 14 Bells
- 28 Chivas Regal 12 Yo
- 14 Famouse Grouse
- 34 Glenfiddich
- 16 Glengrant
- 14 J & B
- 17 Jack Daniels
- 28 Johnnie Walker Black
- 28 Johnnie Walker Red

Irish Whisky

- 17 Jameson - 750ml

Brandy

- 17 Aguardente 1920
- 16 Collisons White Gold
- 12 Klipdrift
- 14 Kwv 10yr
- 12 Kwv 3yr
- 13 Kwv 5yr
- 12 Richeleu
- 18 Van Ryn's 10yr
- 12 Wellington Vo

Cognacs

33	Courvoisier V S O P
110	Courvoisier X O
24	Courvoissier Vs
24	Hennessy V S Cognac
38	Hennessy V S O P
118	Hennessy X O Cognac
32	Remy Martin Vsop
125	Remy Martin X O

Liqueur

15	Amaretto Luxardo	18	Fernet Branca
12	Amarula	14	Frangelico
14	Baileys	18	Galliano
10	Bols Advocaat	17	Germana Cachacha
10	Butlers	19	Glayva
	Flavours: Banana,Blue Curacao, Cherry, Espresso, Ginger, Marula Cream, Peppermint, Strawberry, Triple Sec, Van Der Hum	25	Grand Manieur
24	Calvados Busnel V S O P	16	Jagermeister
12	Cape Velvet Original	14	Kahlua
21	Cointreau	14	Pernod
15	Disaronno Amaretto	18	Ramazotti Amaro
19	Drambuie	15	Ricard
		12	Tia Maria



Schnapps

- 12 **Archers**
Cranberry / Lime / Peach
- 12 **Lupini Black**
- 12 **Lupini Gold**
- 12 **Ramazotti Black / White**

Grappa

- 18 **Vanetta Brotto**
- 21 **Antonella** Chianti Or Cabernet

Port

- 18 **Allesveloren**
- 22 **Cockburns White**
- 12 **De Krans Ruby**
- 15 **De Krans Tawny Port**

Sherry

- 18 **Douglas Green** Medium Cream
- 18 **Monis Sherries**
Pale Dry, Medium Cream,
Full Cream

Bitters

- 3 **Angostura**
- 37 **Underberg**

