

# Light Meals

Sample Menu: December 2009

SERVED BETWEEN 12h00 AND 15h00

Beef carpaccio “Classico” **R65**

Chicken breast salad with melon **R55**

Fish chowder with grilled ciabata and pesto **R60**

Smoked salmon, poached egg, potato rosti and hollandaise sauce **R60**

Camembert dumplings with zucchini, salad leaves and red pesto **R55**

Chef's fish & meat salad **R65**

Pasta and vegetable salad with crisp pancetta and basil cream **R50**

Soup of the day **R40**

Six homemade Dutch appetizer croquettes ‘Bitterballen’,  
served with French mustard **R45**

“Angels on Horseback” ; oysters, bacon, and rocket **R 60**

Assortment of sandwiches; ask your waitress for more details.

# Starters

**SURPRISE MENU** A menu of five courses selected for you  
by the chef for **R350** or **R475** with matching wines per course

**Saldanha Bay Oysters,**  
**@ R14 each, if available**

## **SMOKED EEL & SOLE**

**cold cappuccino and salad of smoked eel, grilled sole and marinated new potatoes**  
**R 80**

## **GRUYERE & Red Pepper**

terrine of goat cheese and red pepper confit, celery marshmallows,  
fine salad of carrot and celery **R65**

## **TUNA & Ginger**

seared tuna, soy spaghetti, ginger macaroons, pistachio and green apple **R85**

**COMBINATION** of hot and cold starters **R60/80**

## **Chalmar rump & fillet**

pastrami and tartare of chalmar Beef, piccalily, quail egg  
and smoked tomato mousse **R85**

## **PRAWNS & Chorizo**

**grilled prawns, watermelon gazpacho, chorizo sandwich and basil sorbet** **R90**

## **FOIE GRAS & DUCK**

rouleau of foie gras and duck leg confit, foie gras praline,  
caramelized popcorn and oven baked plums **R90**

## **SCALLOPS**

grilled scallops, tomato confit, black pasta, dried onion and squid ink jus **R90**

## **SOUPS**

extravaganza **R55**

# Mains

## **LAMB**

rack and loin, lamb "Shoarma", potato Lyonnaise and oyster mushrooms **R125**

## **VEAL**

Veal loin in curry crumb with veal sweetbread, parsley puree and hazelnut jus **R 125**

## **CHICKEN**

chicken breast and leg in ginger/soy broth, celery rice, asian salad **R80**

## **BLESBOK LOIN & SPRINGBOK SHANK**

grilled and early grey smoked loin, lasagna of shank, apple textures **R125**

## **Monkfish & Pancetta**

Monkfish larding pancetta, anchovy beignet, potato gaufrettes, orange butter sauce **R115**

## **NORWEGIAN SALMON & Calamari**

grilled Salmon, basil and mascarpone stuffed calamari, potato beignets, mango/red onion salad **R115**

## **CRAYFISH & PORK BELLY**

crayfish tails and braised pork belly, crayfish springroll, lentils and crackling vinaigrette **R155**

## **DUCK & Quail**

duck breast, ballotine of quail and kumquats, citrus couscous, apple/vanille jus **R125**

## **BEEF & CHORIZO**

medaillon of beef, rosti of oxtail, merg bone salad, oven braised tomatoes **R125**

## **VEGETARIAN**

tomato/courgette tart, butternut risotto and camembert dumpling **R80**

# Desserts

## **TIRAMISU**

tiramisu with coffee jelly, orange sherbet and mango **R60**

## **SOUFFLÉ**

berry souffle, Berry cocktail and white chocolate sorbet (±15 min) **R65**

## **RED PEPPER & BASIL**

the Ultimate for the Adventurous! **R60**

## **CHOCOLATE**

chocolate/cherry gateaux, kirsch sorbet, white chocolate mousse **R70**

## **SORBETS**

home made sorbets with summer fruit compôte and 'kletskep' **R50**

## **A TASTE OF ALL ABOVE R85**

South African cheeses served with olives and red onion confit **R75**

Coffee with our home made friandises **R26**

# Aperitifs

## FORTIFIED WINES

Monte Vista Pale Dry *or* Medium Cream Sherry R16

Nuy Red Muscadell R16 / Pierre Jourdan Ratafia R18

Haut Espoir Abbey Road “White Port” 100% semillon, fortified  
with 5 year old brandy, raisin richness, mellow palate, hints of oak, off-dry finish R 16

## WINE BY THE GLASS

Pierre Jourdan Brut R28

Kir Royale R26

Eikehof Chardonnay R24

Porcupine Ridge Sauvignon Blanc R22

Pinehurst Rosé R22

Chamonix Rouge R22

Eikehof Cabernet Sauvignon R26

Porcupine Ridge Syrah/Viognier R26

## SPIRITS

Campari R15 / Local Gin, Vodka, Brandy R10

## CIDERS / COOLERS / BEERS

Hunters Dry, Savanna R14 / Castle R14

Windhoek Lager, Windhoek Light R16 / Heineken R16 / Peroni R20

## MINERALS

Coke *or* Coke Light, Tab, Fanta Orange, Dry Lemon Sprite, Tonic R12

Appletiser, Grapetiser R14

Mineral Water (sparkling *or* still) R22 (750ml) / R12 (250ml)

# Cap Classique & CHAMPAGNE

**Pierre Jourdan Brut**

crisp and lingering chardonnay / pinot noir blend R160

**Graham Beck Brut**

pinot noir / chardonnay; soft ripe flavours R180

**Pierre Jourdan Belle Rose** pinot noir only, ripe elegant berry tones with lively finish R 200

**Colmant Brut Tradition** Classic blend, well balanced, fine acidity  
and fruit structure, long and lingering R 225

# White Wines

## **BLENDS**

### **La Chantaigne Kastanje**

tropical chenin blanc with a touch of sauvignon for crispness R 145

### **Solms Delta Amalie**

Full-bodied aromatic blend of viognier and grenache blanc R155

## **CHARDONNAY**

### **Eikehof**

hint of oak, softly styled citrus fruit R90

### **Von Ortloff**

rounded, subtle flavours backed by oak R120

### **Haut Espoir**

full-bodied; complex smooth mouthfeel lingers R 160

### **Moreson Premium Chardonnay**

medium complex bouquet with a rich, fruity palate R 180

## **SAUVIGNON BLANC**

### **Porcupine Ridge**

balanced, fresh and lingering R80

### **La Motte**

delicately styled, fresh, flinty and crisp R120

### **Glenwood**

crisp, sweet-sour flavours, dry finish R120

### **La Petite Ferme Blanc Fume**

fine fruit throughout, touch of oak softens R 135

### **Vrede en Lust**

intense aromas and flavours; elegant palate R145 / R85 (375ml)

## **OTHER CULTIVARS**

### **Terra del Capo 'L'Ormarins' Pinot Grigio**

generous palate, fruity, low acid, off dry finish R120

### **Haut Espoir Semillon Reserve**

fine oak integrates with soft layers of fruit R140

### **Graham Beck Viognier**

broad structure, yet fragrant with elegant ripe flavours R160

### **Bellingham "The Bernard Series" Old-vine Chenin Blanc**

exclusive vineyard selection; ripe and rich mouthfeel; lightly wooded R195

# Red Wines

## BLEND

### Chamonix Rouge 2007

merlot/petit verdot/malbec; blackcurrent and red berry; light tannins R85

### Klein Dauphine Two's Company 2007

merlot/cabernet sauvignon blend, character of wild herbs, light structure R 95

La Bri Affinity 2006 cabernet sauvignon, merlot, cabernet franc and petit verdot; textured palate of plummy fruit; medium finish R130

Akkerdal Wild Boar 2006 tempranillo, malbec, roobernet and more;  
firm and full, soft, generous ripe, lingering flavours R150

### Haut Espoir The Gentle Giant 2006

multi-cultivar blend, soft tannins, earthy, well balanced R 160

### Rupert & rothschild Classique 2007

merlot, cabernet sauvignon blend; medium-bodied, texture palate, integrated oaks R 165

### Klein Genot Black Swan Reserve 2007

full ripe cabernet sauvignon fruit blends with cabernet franc minerality R295

## PINOTAGE

Bellingham 2007 ripe fruit and light tannins follow a soft, warm finish;  
dash of petit verdot adds interest R 145

Chamonix Greywacke 2007 complex aromas, full, rich extract of fruit  
and hints of liquorice R 180

## MERLOT

Porcupine Ridge 2008 ripe fruit; medium-bodied, fine tannins R100

Von Ortloff 2005 medium-bodied; herbs and red fruit, soft finish R130

Mont Rochelle 2004 broad structure, rich body, fine grained tannins R160

## SHIRAZ / SYRAH

### Porcupine Ridge 2008

blended with viognier providing aromatic richness; full yet soft palate with grip R100

2007 medium bodied, deep fruit, earthy character with light tannin R160

Stony Brook 2006 medium intense dark berry and spice on nose and palate R160

Greenwood 2007 serious, chunky fruit with underlying smoked meats and ripe tannins R180

Maison Shiraz 2008 dark berry scents, juicy fruit, lightly wooded R 180

Lynx Wines

# Red Wines CONTINUED

## **CABERNET SAUVIGNON**

**Eikehof 2006** firm layers of berry and vanilla; fine tannins **R110**

**Klein Genot 2006**

textured palate of flavours, balanced by fine oak, lengthy finish **R150**

**Rickety Bridge 2005** medium bodied; ripe flavours; integrated tannins **R160**

**La Motte 2006** finely complex spice and red berry; supple mouthful **R170**

**Plaisir de Merle 2006**

concentrated, showing backbone of cassis fruits and tannins **R200**

**Boekenhoutskloof 2001** classic, complex aromas and depth of flavours;  
tannins integrate with fruit richness **R 450**

## **PINOT NOIR**

**Haute Cabriere 2006**

light berry flavours, textured mouthfeel and delicate tannins **R230**

**Chamonix Reserve 2008** subtle oak tannins balanced by spice, violets & cherry stone fruit **R240**

# Rosé-style Wines

**Pinehurst Sec**

from red grapes; salmon pink colour; delicate dry flavours **R85**

**Pierre Jourdan Tranquille**

Light bodied, blush, fragrant, Pinot Noir and Chardonnay; off dry **R90**

**Boschendal Blanc de Noir**

Medium-dry, hints of dark berry fruit and spice **R 110**

# Dessert Wines

**Graham Beck Rhona Muscadel** **R100** (500 ml)

**Nederburg Noble Late Harvest** **R110** (375 ml)

**Haut Espoir Abbey Road “White Port”** **R 16**

**Landskroon Port** **R16**

**Graham Beck Rhona Muscadel** **R18**

**Pierre Jourdan Ratafia** **R18**

**Nuy Red Muscadel** **R16**

# Digestifs

## Liqueurs

Amarula Cream R16

Frangelico Hazelnut R18

Kahlua R16

Grand Marnier Orange R25

## Whisky

Scotch Whisky R16

Jameson Irish Whiskey R18

Jack Daniel's Tennessee Whiskey R18

## Digestifs

Jägermeister R20

Wilderer's Distillery Grappa R20

Chamonix Oak matured Grappa or Schnapps R15

## Brandy / Cognac

KWV 10 year old Brandy R17

Oude Molen 8 year old Brandy R16

Wellington Brandy R12

Cognac Ragnaud-Sabourin E.C.Alliance No.4 R45

## Cigars

*(ask for our humidor)*

Fellows Black Cherry Cigarellos R10

Villiger Export R35

Jose L Piedra Cremas R70

Ramon Allones Petit Coronas R95

Don Gusto Robusto (Dominica) R99

Hoyo de Monterrey Coronation R110

Cohiba Siglo no.1 R125

Montecristo no.3 R183

## **BEVERAGES**

**Filter Coffee R14**

**Espresso R12**

**Double Espresso R14**

**Cappuccino R16**

**Irish Coffee R22**

**Kahlua Coffee R22**

**Dom Pedro R22**

**Variety of Teas R10**