

# BRASSERIE



DE PARIS

## À la Carte Menu

(Some main courses require a 45min preparation time. 12% Service Charge will be added to tables of 6 and more.)

### Starter

Soupe du Jour (V) R95

Charcuterie & French Cheese, Fruit, Bread, Preserves R180

Springbok Carpaccio, 24 Month Matured Comté, Rocket, Pomegranate Rubies,  
Blood Orange Vinaigrette, Lemon Emulsion R155

Seared Scallops, Saffron & White Wine Foam, Chorizo Madeleine, Edamame, Chive Aioli R295  
*\*Substitute Scallops & Chorizo Madeleine with King Oyster Mushrooms & Pommes Croissant (V) R110*

Duck Liver Parfait, Cranberry Gel, Dill Pickle, Honey & Truffle Dressing, Melba R100

Kingklip Croquette, Dill Velouté, Salmon Trout Caviar, Yuzu Pearls R100

French Country Salad; Salad Greens, Fine Beans, Beetroot, Walnuts, Goat's Cheese, Croutons, Vinaigrette (V)

*\*Starter R110 \*Main Course R195*

### Main Course

Tomato Tart Tatin, Basil Parfait, Micro Herb Salad, Parmesan (V) R220

Salmon Meunière; Norwegian Salmon, Pommes Fondant, Brussels Sprouts, Fine Beans,  
Brown Butter & Caper Sauce, Crispy Capers R395

Duck Leg Confit, Trio of Orange, Tenderstem Broccoli, Forbidden Rice, Thai Red Curry & Orange Sauce R295

Steak au Poivre; Beef Fillet, Peppercorns, Pommes Aligot, Mange Tout R295

Honey & Soy Pork Belly, Beurre Noisette & Apple Puree, Charred Baby Onion, Apple,  
Baby Bok Choi, Crackling, Wholegrain Mustard & Carrot Jus R280

Beef Fillet, Sauce Bordelaise, King Oyster Mushroom, Pommes Croissant, Caramelized Baby Onion,  
Roasted Cauliflower Puree, Pickled Baby Beetroot R325

### Dessert

Vanilla Pod Crème Brûlée R90

Lemon Meringue, Black Pepper, Lemon Toffee, Lemon Curd, Shortcrust Pastry R95

Dark Chocolate, Coffee & Cognac Opera Cake, Frangelico & Coffee Parfait, Nut Crumble R120

French Cheese Plate, Fruit, Preserves, Crostini R160

Sorbet of the Day, Fresh Fruit R75

*\*A variety of Dessert, Fortified Wines & Digestifs is available*