MONNEAUX
RESTAURANT

TO SHARE

charcuterie board, homemade pancetta, biltong, droëwors, cured salami, petite salad, duck liver parfait with onion marmalade, pickles, brioche bread

- 350 -

grazing board, babaganoush, hummus, lemon & chive labneh, marinated olives, toasted nuts, mezze vegetables, seed crackers, sourdough

- 280 -

cheese board, local cheese selection, homemade pineapple & lime preserve, beetroot pesto, drunken fig jam, seasonal fruits, crackers, toasted ciabatta

- 320 -

pêcheur board, canjun prawns, steamed mussels, crispy calamari, homemade fish cake, smoked trout ribbons, wild rocket, lemon & pepper dressing, rye bread

- 360 -

FIRST TASTES

spring asparagus & grilled artichoke, amasi crème, spekboom dressing, greens

- 195 -

burrata & grilled nectarine, heritage tomato, pickled tomato, oregano, lime, basil, sourdough

- 180 -

saldanha bay mussels, coconut broth, burnt corn, green mango, red pepper, cucumber, thai lime, coriander oil, chilli, lemongrass & ginger foam

- 175 -

salmon crudo, avocado mousse, pickled daikon, buchu ponzu, cape gooseberry caviar, young fennel, green chilli

- 195 -

smoked pork terrine, apple gel, tomato & chilli atchar, mustard vinaigrette, garden herbs, seeded cracker

- 185 -

steak tartare, young ginger preserve, charred onion aioli, smokey mustard, soy & ginger vinaigrette, smoked paprika tuile

- 195 -

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SIGNATURE PLATES

roasted cabbage, babaganoush, macadamia crumb, pickled granny smith, crispy paprika chickpeas, pomegranate & hibiscus vinaigrette

- 220 -

pan-fried line fish, salt & vinegar pomme paille, fresh peas, olive oil poached baby fennel, pickled cucumber, lemon-caper fish sauce, buchu & dill oil

- 320 -

argentinean prawns & west coast mussels linguine, creamy white wine, parsley, lemon, chilli, parmesan

- 320 -

chargrilled quail, apricot & pistachio roulade, roasted carrot & citrus puree, edamame beans, wild garlic beurre blanc

- 320 -

smoked lamb shoulder, potato dauphinoise, pickled beetroot, glazed baby carrots, pistachio dukkah, mint & coriander puree

- 320 -

ember, aged angus steak, smokey aubergine, confit tomato, pickled red pepper, smoked onion & beef bordelaise

- 380 -

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RESTAURANT

SWEET TREATS

vanilla bean mousseline, elderflower gel, lemon granita, almond sable,
white chocolate crisp, strawberry consommé

- 160 -

hazelnut chocolate mousse, salted caramel, rocher crunch, cape gooseberry sorbet

- 190 -

rooibos milk tart, cinnamon pastry, condensed milk ice cream

- 145 -

tiramisu, kahlúa crème, candied pistachios, cocoa-dusted raspberries, raspberry gel

- 160 –

Golden gaytime basque cheesecake, caramel cremeux, vanilla wafer biscuits, honeycomb

- 160 -

baked apple crumble, coconut cardamom ice cream, ginger syrup, crispy apple peel

- 145 -

AFTER THOUGHTS

slanghoek red muscadel
- 70 -

pierre jourdan ratafia
- 60 -

rickety bridge noble late harvest
- 60 -

dom predro - jameson | bains | kahlua | amarula
- 90 -

kahlua coffee | irish coffee - jameson | bains
- 90 -

backsberg brandy 15yr
- 85 -

glenfiddich 12yr malt
- 70 -