

# Our Food

## Desserts come first ...

**Croustade Aux Pommes** rm 18

*A slice of covered apple cake Gascony Style - the real South of France*

**Crème Brûlée** (*vanilla flavoured*) rm 18

**Warm Apple Filo Pillow** (*our very special famous dessert*) rm 24

*Apple pouches with macadamia ice cream and whipped cream*

**Ice Cream** (*for the kids – and the young at heart*) rm 18

*3 scoops with a lot of stuff on top*

**Ask the waiter for the dessert of the day**

# For Starters

and/or to share ...

**Truffle and Cream** rm 38

*A blanket of cream, a slice – surprise !*

**Saumon "Saignant"** rm 38

*15 seconds seared salmon fillet with spinach Velouté*

**Parisian Style Scrambled Egg** rm 28

*topped with vodka citrus cream and caviar. Toasted baguette.*

**Tuna Ribbons** rm 38

*Sushi grade tuna with olive oil emulsion and miso jelly*

**Foie Gras Terrine** rm 48

*served with fresh baguette, sherry prune jam, salad*

**Charcuterie Platter** rm 58

*Serrano ham, Italian Salami, dried French Salami*

**Cheese Platter** rm 58

*A selection of fine cheeses with fresh baguette*

# Our Soups

**Potage Permentier** rm 28

*A traditional French light potato and leek soup with a blob of sour cream.*

**French Onion Soup** rm 28

*The traditional with baked cheese croustillades on the side. We caramelize the the onion slices **5 times** with butter so the sweetness of the onion comes out and gives you a delightful thick broth.*

**Watercress Soup** rm 28

*Fresh watercress soup with a poached egg*

# Our Salads

**Fresh Side Salad** rm 14

*in case you want a salad with your main course or the others are too big for you*

**Salade Grecque** rm 28

*Feta cheese, black olives, onions, oregano. It is a big portion size.*

**The Italian Job** rm 28

*Tomatos, ham strips, cheese, olives, bell peppers, onions ... the works.  
Grande portion 😊*

## Modern Mains

### **Beef Roulade**

rm 58

*Rolled Australian Beef with Sauce Allemande, puree, red cabbage*

### **Red Lion Fish**

rm 58

*Sweet Potato mash, capsicum & coriander, Parmesan sauce*

### **Hickory Smoked Duck Breast**

rm 58

*with Parmesan polenta, green asparagus, Sauce Espagnole*

### **Pork Belly**

rm 58

*Potato gratin, apple sauce, gravy*

# Rustic Food

**Galette** rm 28

*think of a savoury pancake made with wholegrain flour and folded around ham or chicken ham, egg and melted cheese. Salad is on the side.*

**3 Salmon Tartare** rm 38

*Smoked, poached & fresh salmon perfection, served with fresh baguette. Easy to share.*

**Chicken Pâté** rm 24

*Orange flavoured chicken liver pâté served with fresh baguette*

**Chef's Home-made Pork Sausages** rm 38

*With warm potato salad and a choice of sauerkraut or side salad*

**Quiche Campagne** rm 28

*The country side: eggs, milk, cheese, herbs and spice – very nice.*

**Mushroom Quiche** rm 28

*Our very own famous mushroom quiche, with side salad*

**Pizza Speciale** rm 38

*Freshly made pizza topped with the ham (or not) and mushrooms and vegetables  
We can make it spicy if you want to ?!*