

Atlantic Grill

starters

“the perfect prawn cocktail”

classic peniaed prawn cocktail, mary rose sauce, salad of limpopo avocado and mint with blinis and caviar

160

gorgonzola and pear

port wine leather wrapped around cremelat gorgonzola with red onion marmalade, pear and candied walnuts

85

the classic steamed mussels

steamed fresh black beard mussels in pierre jourdan brut with garlic, parsley and baby fennel bulb, with warm crusty bread

80

beetroot panna cotta- v

puree of oven roasted baby beetroot, chilled and set with a gratin of ash goats cheese crouton, micro salad leaves and hazelnut dressing

65

paarl duck carpaccio

thinly sliced carpaccio of local duck with pistachio cream and black truffle pearls

70

tuna tartar

cylinder of yellowfin tuna tartar, air dried tomato petals, cucumber jellies and avocado soup

80

Breaded calamari

Homemade squid ink pasta with champagne caviar sauce, Panko and herb breaded calamari steaks

80

franschoek trout

oak and tea smoked farmed franschoek trout with a watercress and radish slaw, avocado and cream fraiche ball

75

(Simple salads available on request)

splendid summer soups

cauliflower

creamy puree of organic cauliflower with
slow braised beef short rib and caramelized beetroot

55

classic bisque

local crayfish bisque with baby
butternut squares and toasted walnuts

80

summer pea soup ~v~

summer picked baby pea pods pureed and
served with minted crème fraiche

55

off the grill

beef rump (220g)	105
beef sirloin (200g)	105
beef fillet AAA (200g)	130
beef rib eye (220g)	105
lamb rack (350g)	140
game hunters selection (200g)	140
norwegian salmon (200g)	105
kingklip (180g)	90
kabeljou (180g)	90

accompaniments

sautéed green beans with red onions	20
steamed asparagus	45
creamed spinach	25
french fries	20
sautéed mushrooms	50
cous cous	20
pilaf rice	20
buttered mash	20
caesar salad	20
rocket salad	20

sauces

garlic sauce	30
madagascar pepper sauce	30
sauce vierge (fish)	25
béarnaise sauce	25
paloise sauce	25
red wine jus	25
mushroom cream sauce	25
chilli sauce	25

the chef's selection

seafood platter

(seafood platter for one, two, three or four persons)

king tiger prawns, west coast crayfish, tempura of soft shell crab, stir fry of baby calamari, steamed black mussels and line fish served with savory pilaf rice, seasonal vegetables, garlic butter and chilli cream

425

yellow fin tuna

pan roasted yellow fin tuna, sweet corn puree, mashed chick pea bon bons, warm salad of roasted bell peppers and cherry tomatoes with burnt butter sauce

115

seafood lasagna

open lasagna of local seafood layered between squid ink pasta served with langoustine cream

180

duck breast

crispy duck breast with red onion marmalade, cointreau pear carpaccio steamed bok choy and smoked cannellini bean puree

120

pork belly and crackle

crispy seared slow braised belly of pork with crackling, sweet potato fondants, scotch quail egg, baby beetroot and spiced calvados apple roll

105

lamb rack and shank

balsamic marinated rack of karoo lamb on a pea, goats cheese and lamb shank potato galette served with oven roasted parsnip and carrot, sauce paloise

165

chateaubriand (for two)

peppered beef tenderloin with braised endive, sautéed wild mushrooms and dauphinoise potatoes, parsley butter and béarnaise sauce

290

chicken breast supreme

roasted free range chicken breast supreme with cognac chicken liver ravioli's, seasonal baby vegetable ragout with truffle butter

125

vegetable plate -v-

Baby tower of eggplant parmigiano, creamed celeriac puree, baby carrots, pearl onions, fine beans, cherry tomatoes, garden peas and baby turnips with straw potatoes

95

gnocchi primavera -v-

Pumpkin and basil Gnocchi with rocket, spinach, green beans, asparagus, zucchini and peas with pesto sauce and shaved grano padano

85

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desserts

summer comforts

coco rum banana on caramel parfait

caramel parfait derved on a peanut sponge base
with honey comb and jelly rum banana tube

50

dark chocolate rocky road

dark chocolate mousse cylinder on a nutty brownie with
illusions of marshmallow, meringues and fruit jellies

50

tiramisu

kahlua mascarpone mousse dome dusted with cocoa served with
coffee macaroons, espresso sauce and crushed pistachio brittle

50

chocolate trio

warm dark chocolate fondant, milk chocolate and hazelnut ice cream,
white chocolate cylinder served with textured ginger soil

50

tarte tatin apple

cinnamon ice cream mille feuille with caramelized apples,
crisp apple chips and butterscotch sauce

50

homemade ice cream and sorbet

served on a shortbread disc with sugar chards

55

cheese plate

local and international cheese plate with savory biscuits,
homemade preserves and grapes

85

fruit

chef selection of seasonal summer fruits and sorbet

50