



Bijou
Restaurant

*Signature
Menu*





Starters

Smoked Salmon

R95

Smoked salmon, cucumber and avocado tower garnished with crème' fraiche and a white wine vinaigrette

Phyllo and Camembert Parcel

R85

Camembert wrapped and baked in phyllo pastry served with a berry coulis

Beef Carpaccio

R90

Carpaccio of beef on potato rosti garnished with capers, arugula, parmesan shavings dressed with olive oil and balsamic dressing

Main course

All main courses (except vegetarian) are served with seasonal vegetables and chef's choice of starch

Braised Lamb Shank

R250

Braised lamb shank with sautéed mushrooms and a braising gravy

Beef Pocket

R245

Beef pocket fillet stuffed with wild mushrooms and herbs dressed with a chimichurri jus

Chicken Breast

R190

Supreme of chicken filled with orange and pistachio nuts dressed in a white wine Veloute' sauce

Norwegian Salmon

R295

Grilled Norwegian salmon with a creamy lemon and butter sauce and garnished with mussels

Pork Fillet

R190

Grilled pork loin served with a creamy mustard jus and garnished with steamed apple

Vegetable Lasagne

R145

Baked layers of cooked Mediterranean vegetables and lasagne with a white and Napolitana sauce topped with mozzarella or cheddar cheese

Dessert

Chocolate Volcano

R95

Melting chocolate cake served with orange segments and Chantilly cream

Vanilla Crème Brûlée

R95

Vanilla crème brûlée served with strawberries and a shortbread finger

Strawberry Cheesecake

R95

Strawberry cheesecake served with chocolate disc and strawberries, cream and crumbled meringue

