



*Bijou*  
Restaurant

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*Signature  
Menu*

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## Starters

### **Greek Salad**

R75

Feta, olives, lettuce, tomato, cucumber and peppers

### **Phyllo and Camembert Parcel**

R85

Wrapped and baked in a phyllo, served with Berry Coulis

### **Smoked Salmon**

R95

With cucumber and avo tower garnished with crème fraiche and mustard and onion dressing

### **Springbok Carpaccio**

R95

On a potato rosti garnished with capers, arugula, parmesan shavings with olive and balsamic dressing

## Main course

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

### **Asian Style Pork Belly**

R175

Marinated in five spices and soya sauce. Served with egg fried rice

### **Beef Fillet Dijonnaise**

R295

Grilled and topped with a mustard and mushroom sauce

### **Lamb Shank**

R295

Slow braised on mashed potato with a mint jus

### **Duck Magret**

R225

Grilled breast topped with an orange and green pepper corn sauce

### **Grilled Filet of Kingklip**

R230

With artichoke heart, cherry tomatoes and black olives in a lemon butter

### **Moroccan Style Chicken Breast**

R190

Served with a tabbouleh salad

### **Vegetable Lasagne**

R110

Baked Mediterranean vegetable and lasagne with Napolitano Sauce topped with cheese

### **Linguini Primavera (V)**

R95

Mediterranean vegetables in pesto sauce and tossed with linguini pasta





## *Dessert*

### **Chocolate Volcano**

R75

Melting chocolate cake served with orange segment and Chantilly cream

### **Churros**

R65

With a chocolate and caramel dipping sauce

### **Vanilla Cream Brulé**

R75

Served with strawberries and a short bread finger

### **Ice Cream or Sorbet**

R65

Served with a Fruit Coulis

### **South African Cheese Board**

R115

Camembert, Blue Cheese, Cheddar and Goat's Cheese served with preserved figs and assorted cheese crackers

