



Bijou
Restaurant

LUNCH MENU



STARTERS

GREEK SALAD	75
Feta, olives, crisp lettuce, tomato, cucumbers and peppers	
PHYLLO AND CAMEMBERT PARCEL	85
Wrapped and baked and served with a berry coulis	
SMOKED SALMON	95
Served with a cucumber and avocado tower and garnished with a creme fraiche, mustard and onion dressing	
SPRINGBOK CARPACCIO	95
Served on a potato rosti garnished with capers, arugula, parmesan shavings and a olive and balsamic dressing	

MAIN COURSE

ASIAN STYLE PORK BELLY	175
Marinated in five spices and soya sauce and served with egg fried rice	
BEEF FILLET DIJONNAISE	295
Grilled and topped with a mustard and mushroom sauce and served with vegetables and the chef's choice of starch	
LAMB SHANK	295
Slow-braised and served on mash potatoes with a mint jus and vegetables	
DUCK MAGRET	225
Grilled duck breast topped with an orange and green peppercorn sauce served with vegetables and the chef's choice of starch	
GRILLED KINGKLIP FILLET	230
Served with artichoke heart, cherry tomatoes, black olives and a lemon butter sauce	
MOROCCAN STYLE CHICKEN BREAST	190
Served with a tabbouleh salad	
VEGETABLE LASAGNE (V)	110
Baked Mediterranean vegetables baked with a Napolitano sauce and topped with cheese	
LINGUINI PRIMAVERA (V)	95
Mediterranean vegetables in pesto sauce tossed with pasta	

DESSERT

CHOCOLATE VOLCANO	75
Melting chocolate cake served with an orange segment and Chantilly cream	
CHURROS	65
Served with a chocolate and caramel dipping sauce	
VANILLA CRÈME BRULE	75
Served with strawberries and a shortbread finger	
ICE CREAM OR SORBET	65
Served with a fruit coulis	
CHEESE PLATTER	115
Camembert, blue cheese, cheddar and goat's milk cheese served with preserved figs and assorted cheese crackers	

