



# LE PETIT BISTRO

French bistro

Ala carte menu

## Starters

### FRENCH ONION SOUP

A rich caramelized onion, white wine & brown stock soup with parmesan croutons. 95

### DUCK LIVER PATE

Duck liver pate served with cranberry jam, baguette & pickles. 125

### SNAILS

6 snails pan fried in garlic finished with a lightly curried cream & blue cheese sauce served with baguette. 135

### CHICKEN LIVERS

Chicken livers pan fried with streaky bacon, onion, red chilli, tomato & sour cream. 125

### PEAR & BLUE CHEESE SALAD

Lettuce, tomato, caramelized pear, crumbled blue cheese, pecan nuts & cucumber served with honey mustard vinaigrette. 145

### SPRINGBOK CARPACCIO

Served with caramelized pineapple, cos lettuce, parmesan shavings, spring onion, rooibos balsamic glaze and horse radish cream. 135

### CALAMARI

Pan fried calamari with ginger, onion, sweet chilli, cream, egg noodles & basil pesto 135

### SMOKED FISH CAKES

Potato, smoked salmon & hake fish cakes served with lemon caper mayo and a green salad with cucumber, celery, radish & lettuce. 125

### BURRATA CHEESE

Burrata cheese with caramelized onion, mixed lettuce, peppadews, smoked salt, basil pesto and toasted baguette. 155

### PORK BELLY, CALAMARI & CHORIZO

Soy braised Pork belly, calamari & chorizo pan fried with sweet chilli, cherry tomatoes, potato & lime. 135

bon appétit!



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## Mains

### DUCK CONFIT

2 Duck legs cooked slowly in their own fat served with braised red cabbage with apple, fried sweet potato & salsa verde. 295

### ROAST CHICKEN

Deboned half roast chicken served with chicken gravy and a with creamy leek & potato bake. 185

### BEEF & OXTAIL PASTA

A rich pulled oxtail & beef mince ragu served with rigatoni pasta topped with parmesan cheese, lemon zest & parsley. 185

### STEAK FRITES

300g aged sirloin steak with creamy green peppercorn & brandy sauce & chips. 245

### SEAFOOD LINGUINE

Linguine cooked in a fish stock, white wine & cream sauce with mussels, prawn meat, calamari, leek & onions. 245

### FRENCH ONION BURGER

180g Beef burger with cheddar cheese, caramelized onions, lettuce & dijon truffle mayo. Served with chips. 155

### BEEF BOURGUIGNON

Classic red wine beef chuck stew with bacon, mushrooms & pearl onions served with mash potato. 185

### STEAK TARTAR

Finely chopped raw seasoned beef with fried capers & red onions, raw egg yolk & chips. 165

### ROAST PORK CHOP

Oven roasted pork loin chop topped with apple, mustard, soya sauce, butter & thyme served with mash potato and green cabbage with bacon. 185

### LAMB RUMP

300g sliced lamb rump served with oregano & mint pesto, creamed spinach and sweet potato. 315

### MOULES FRITES

Fresh west coast mussels cooked in their own stock with cream, white wine, leek, celery & herbs served with chips & mayo. 235

bon appétit!