



ANNO. 1695

# KLEINE ZALZE

STELLENBOSCH

## TAPAS

Steak tartare, toast and lard	R85
Cured trout whole wheat blini, cream cheese and salmon roe	R90
Baby squid, romanesco sauce, pickled red pepper, smoke aioli	R85
Lamb curry spring rolls, coriander and raita	R85
Plankie steak with chimichurri	R80
Tempura prawn, sweet chilli mayonnaise and pickle cucumber	R110
Roasted and pickled beetroot, celeriac mousseline, hazelnut dressing	R75
Parmesan and truffle polenta fritters with butter and corn sauce	R80
Pork terrine, sweet mustard sauce and pickled onion and gherkin relish	R80

## PLAT DU JOUR

<b>WEST COAST MUSSELS</b>	R 200
White wine cream and garlic sauces served with hand cut fries	
<b>CHALMAR SIRLOIN</b>	R 220
Béarnaise sauce with roasted green beans and triple fried chips	
<b>FRESH PAPPARDELLE ROAST ARTICHOKE</b>	R 200
Asparagus chicken boudin blanc and sauce soubise	
<b>POACHED TROUT</b>	R 215
Tomato cocktail, grilled zucchini, olives, red onion and basil	
<b>BLACK RICE AND COCONUT RISOTTO</b>	R 200
Greens and sweet soy dressing	

## SWEET

Guava and apple crumble with condensed milk ice cream	R 70
Frank's chocolate terrine with caramel sauce	R 80
Vanilla panna cotta, macerated balsamic strawberries	R 70