



## **Taste.Explore.Relax**

Kleine Zalze Restaurant invites you to share in our new  
Spring menu.

We're letting you decide how to enjoy lunch at our table. Explore many tastes  
and awaken your senses, or linger longer on flavours you enjoy most.

Our Taste.Explore.Relax menu showcases a selection of dishes, with the choice  
of how you enjoy them, up to you. Taste – think tapas, Explore – similar to a  
starter, and Relax, a traditional main course. All of these options are naturally  
and easily paired with a glass or bottle of Kleine Zalze wine.

Nic van Wyk and the Kleine Zalze Hospitality team



## **Taste R105 | Explore R135 | Relax R235**

**Seafood (S) Vegetarian (V) Meat (M) Plant based (PB)**

Burrata cheese, white anchovy, green olives, sundried tomato, rocket pesto (V)

Toasted maple syrup sweetcorn, chipotle marinated tofu, baby spinach, spring onion, avocado & crispy onions (PB)

Deep-fried goat's cheese, carrot purée, rainbow carrots, honey & balsamic dressing (V)

Steamed prawns, avocado, gem lettuce, baby potatoes, wasabi mayonnaise & tōgarashi dressing (S)

Herb-crust ed linefish, baby tomato, blanched potato, rocket, herb & olive oil vinaigrette (S)

Sweet & sour aubergine, flash-fried calamari, aioli & wilted rocket (S)

Beef tartare, pickled mushroom, truffle aioli, red onion, parsley & caper topped brioche toast (M)

Smoked pork belly, BBQ range dressing, orzo rice, roasted & marinated peppers, roasted red onion (M)

Venison loin, braised venison shoulder, pommes Anna, tender stem broccoli, roasted baby onions, cassis jus (M)

## **Desserts**

### **Explore R105**

Saffron poached pineapple, meringue & dark rum ice-cream

Amarula & date compote, vanilla crème pâtissière, brandy snap

Chocolate pot, pistachio biscotti

Buttermilk cream, lime syrup, peaches & strawberries