



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
Beef kebab, chimichurri	R80
Tempura prawn, sweet chilli mayonnaise and pickle cucumber	R110
Lamb staanrib, sherry vinegar, apricot dressing, pickled cucumber	R80
Asparagus, truffle hollandaise, cured egg yolk	R75
Pork cheek ravioli, red wine poached pear, pork jus	R80
Tomato tartare, bocconcini, fig leave oil	R80

PLAT DU JOUR

ROW SALAD	R 200
Baby lettuce, roasted cherry tomatoes, red peppers, smoke Stanford, Feta cheese, free range chicken breast, cube potatoes, avo and garlic lemon and yogurt dressing	
CHALMAR SIRLOIN	R 220
Béarnaise sauce with roasted green beans and triple fried chips	
PORCINI LINGUINE	R 200
Parmesan, cep soubise	
PAN FRIED CALAMARI	R 215
Chilli and garlic, fresh tomato sauce, wilted baby spinach, gnocchi and herb butter cream	
VENISON LOIN	R 220
Three peppercorn sauce, roasted tender stem broccoli, woodfire roasted baby potatoes.	

SWEET

Guava and apple crumble with condensed milk ice cream	R 70
Vanilla panna cotta, mango and peach, meringue shards	R 70
Frank's chocolate terrine with caramel sauce	R 80