



ANNO. 1695

# KLEINE ZALZE

STELLENBOSCH

Seafood (S) Vegetarian (V) Meat (M) Vegan Substitute (VES)

## TAPAS

Lamb staanrib, apricot and sherry vinegar dressing (M)	R95
Pork belly, apple, fennel salad, apple cider vinaigrette (M)(VES)	R90
Baba ghanoush, goat's cheese, za'atar gremolada (V) (VES)	R90
Venison loin, curry "slaphakskeentjies" (M) (VES)	R90
Confit fennel, Jerusalem artichokes, apple butter sauce (V)	R80
Baby squid, Romanesco, pickled red pepper, smoke aioli (S)	R90
Pan fried prawns, marocaine sauce (S)	R110

## PLAT DU JOUR

Venison, roasted Jerusalem artichoke, peas, black garlic jus, onion petals (M)	R230
Sirloin, smoked onion and garlic jus, pommes anna, cream spinach, battered onion rings (M)	R220
Miso braised onions, lemon thyme cream, miso glaze, potato cubes, herb oil (V) (VES)	R185
Smoked & poached Hake, black pepper, smoked Stanford cream, broccoli, potato chips, mash	R220

## DESSERT

Panna cotta	R80
Apple and quince crumble, yoghurt ice cream	R80
Coffee sponge, coffee anglaise, dark chocolate ice cream	R80