

Café du Vin™

WINE & DINE - FRANSCHHOEK

STARTERS

BOBOTIE SPRING ROLLS / VEGGIE SPRING ROLL (V)	95
Red onion marmalade & banana yoghurt	
SEAFOOD TEMPURA	185
Prawn, fish, calamari with orange sweet chili dip	
FRANSCHHOEK TROUT SALAD	165
Smoked Salmon Trout, crispy lettuce, roasted Bell pepper, almonds & vinaigrette	
DEEP FRIED PATAGONIAN CALAMARI	175
Served with lentils, cooked in Prego sauce, Asian salad and umami puree	
BEEF TARTARE	190
Red onions, capers, egg yolk, mushrooms, beetroot & Avocado Aioli	

MAINS

CATCH OF THE DAY	245
On a bed of buttery mash potato, tomato & spinach	
VEGAN BURGER / BEEF BURGER / CHICKEN BURGER	195
Served with onion rings and hand cut fries	
FISH AND CHIPS	185
Deep-fried with hand cut fries and tartare sauce	
LEMON & GARLIC CHICKEN SCHNITSEL with hand cut fries and mushroom sauce	175
OUR WEST AFRICAN DISH	235
Jollof rice, chicken breast, sauteed vegetables and Pomodoro sauce	
TRADITIONAL BOBOTIE with fragrant rice, banana, chutney and raisins	185
CAPE MALAY CHICKEN CURRY with sambal, chutney, rice and yoghurt	185
MOULES CLASSIQUE	195
West coast farmed mussels served in a creamy white wine sauce	
GRILLED KUDU	295
Potato gratin, parsnip puree, seasonal vegetables & cranberry jus	

FROM THE GRILL

SIDES

SAUCES

BEEF FILLET	300G	350	Roasted vegetables	55	Green Pepper Sauce	50
BEEF SIRLOIN	300G	320	Hand cut fries	50	Mushroom Sauce	50
			Onion rings	45	Sauce Béarnaise	50
			Parmesan polenta	50		

All steaks are served with a choice of a small green salad, or hand cut fries

CHEF'S SPECIALS

STARTERS

STEAMED ASPARAGUS (GF) 185

Norwegian Salmon, cured egg dust with Hollandaise sauce

MARINATED GRILLED ARTICHOKE (GF, LI, DF, V) 165

Pickled exotic mushroom, Brussels Sprouts, Dukkah with onion puree

WARM VEGETARIAN SALAD (V) 165

Bulgur wheat cooked in tomato fondue, chickpeas, sundried tomato, nuts & basil pesto

KALE SALAD (GF, V) 175

Served with almonds, apple, blue cheese and lemon vinaigrette

CHICKPEA EGG SALAD (GF, LI, DF, V) 145

Cabbage, cucumber, tomatoes, spring onion with mustard dressing

MAINS

LINE FISH OF THE DAY 275

Potatoes, root vegetables sauteed in dill and garlic coconut sauce

ONE POT LENTILS (V, GF) 190

Spinach, carrot, feta cheese

TRUFFLE CREAMY ORZO (V) 205

Served with exotic mushrooms and sundried tomatoes

CHICKPEA SHASHUSKA (VEGAN, VEG, LI) 195

Bell peppers, olives, beans, mushrooms, served with ciabatta bread

CREAMY SEAFOOD PASTA 285

Served with mussels, prawns, squid and line fish

CAJUN SHRIMPS 275

Bell pepper peas with sweet corn coulis, served with herbed basmati rice

EXTRA BLACK TIGER PRAWNS 145 each

Pan fried with butter & garlic served with yellow rice with raisins and butter sauce

OUR SWEET TREATS

VANILLA BRULEE	80
Biscotti	
SPICED CITRUS PANNA COTTA	80
Spiced citrus syrup & stewed orange	
RICH VEGAN CHOCOLATE SQUARE	90
With dried berries, nuts & vegan ice cream	
CHOCOLATE BANANA BREAD AND BUTTER PUDDING	85
Vanilla ice cream, chocolate & mint sauce, berry stew	
<u>CRÉPES</u>	
- Cinnamon & Sugar	55
- Caramel Banana	65
- Crêpe Suzette	90
<u>BELGIAN WAFFLES</u>	
- Half a waffle, with vanilla ice cream or whipped cream	65
- Full waffle, with vanilla ice cream or whipped cream	85
<u>TARTS</u>	
- Italian Lemon Tart	60
- Norwegian Success Tart (almond tart)	65