



MONNEAUX
RESTAURANT

seed crackers, ciabatta rolls & sourdough, homemade duck parfait,
hummus, caramelized onion butter



west coast mussels, coconut broth, lemongrass, ginger, chilli

or

beef sirloin tartare, pickled shimeji mushrooms, capers, gherkins, coal aioli,
parmesan shavings, pan-fried shallots, parsley oil

or

coeur de boeuf tomato tataki, cherry & citrus ponzu, crispy nori tuile, fermented spekboom



deboned and pressed leg of lamb, mint & rosemary, Mont Andre jus

or

chicken ballotine, chestnut & mushroom fass, fynbos vinegar dressing

or

pan-fried line fish, lemon beurre blanc

family-style sides

ovenroasted baby potato hassle back, chimichuri

blue cheese & mixed berry salad

ovenbaked butternut, cumin labneh, egyptian dukkha

ratatouille cous-cous, cold smoked babaganoush



eton mess, fresh strawberries, strawberry coulis, chantilly cream, french meringue

or

amarula & kahlua mousse layers, chocolate brownie, coffee jelly,
hazelnut ganache, coconut sablé, amarula ice cream

or

trio of fruit sorbet, pistachio brittle, macerated seasonal fruit



treats & coffee