



LUNCH

*Menu*



[www.burgundyrestaurant.co.za](http://www.burgundyrestaurant.co.za)  
028 312 2800



## SALAD

- **Chicken Caesar** salad with crispy bacon bits and anchovy dressing R165
- **Classic Caprese** with fresh basil, sliced tomato and buffalo mozzarella balls R155
- **Smoked Salmon Trout** salad with steamed greens, caper berries, croutons, flaked almonds and a sour cream dressing R165
- V • **Vegan Chickpea** salad with lentils, grilled veggies, fresh tomato, mint and roasted almonds R165
- **Classic Greek** salad R135

## OPEN SANDWICHES ON CIABATTA

- Marinated beetroot, goat cheese, walnuts and fresh rocket R135
- Smoked salmon trout, caperberries, avocado, fresh tomato, cucumber ribbons and cream cheese R155
- Beef fillet strips, marinated mushroom, slow roasted tomato, feta and rocket R145
- Mediterranean grilled vegetables, basil pesto, pickle tomato and grilled haloumi R135

## TOASTED SANDWICHES served with chips

### Ciabatta | Rye | Sourdough | Seed

- Chicken mayonnaise with rocket, Gruyere Cheese and fresh avocado R145
- Classic Club with chicken mayo, bacon, tomato, coss lettuce and pesto R145
- Gypsy ham, Cheddar cheese and tomato R145

## SOUP | Served with seed loaf

- Beef and bean soup R95
- V • Tomato and Barley soup R95



## SMALL PLATES | PLATTERS

- V • **Vegan tasting platter** | Serves two R285  
A selection of olives, marinated Artichokes, Falafel, Mung bean slider, pickled tomato, marinated baby mushrooms, fresh ciabatta and a vegan chili mayo dip
- **Tapas tasting platter** | Serves two R365  
A selection of olives, Artichokes, haloumi, a jalapeño popper, feta, pickled tomato, marinated baby mushrooms, ham, springbok carpaccio, salami and fresh ciabatta
- **Cheese Platter** R215  
4 South African Cheeses, a Grüberg Croquette, crackers and preserves
- **Croquettes** R155  
Kleinrivier Grüberg cheese croquettes (5)
- **Springbok carpaccio** R145  
with rocket, grüberg shavings, cream cheese





## PASTA choice of penne, linguini

- Creamy seafood pasta with mussels, calamari, prawns and a red pepper cashew nut pesto R255
- Creamy Chicken liver & chilli pasta served with grated grüberg cheese R195
- V • Gnocchi with baby spinach baby peas, basil pesto and sprinkled with crispy onions and grüberg cheese R220
- Asian Prawn stir fry, served with noodles, sesame, teriyaki, greens and toasted peanuts R255



## SEAFOOD

- Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice R160 | R320
- Fresh **Mussels**, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta R110 | R205
- Grilled **Sole Meunière** with jasmine rice and green vegetables R255
- Fresh local **Line Fish** with parsley flavoured crushed potato, fresh salsa, grilled vegetables and a creamy lemon butter sauce R265
- Grilled wild LM **Prawns** with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad R320
- Grilled or beer batter deep-fried **Hake** with a choice of chips, coconut infused jasmine rice or salad R165
- Patagonian **Calamari** grilled with peri peri and served with coconut infused jasmine rice or chips R110 | R205
- **Combo** deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad R245
- Add Prawns - each R40
- **Fishcakes (3)** with salad or chips, served with sweet chilli mayonnaise R155
- **Seafood platter** with Prawns (3), Fishcakes (3), Calamari tubes (120g), steamed Mussels, grilled or beer batter Hake, served with chips, jasmine rice and tartar sauce. R590
- Add a portion Line fish 230g R135

## MEAT | POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce **R195**
- **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables **R195**
- Spicy **Chicken wings** (500g) with potato wedges and a creamy mushroom sauce **R165**

## BURGERS | 180g patties

Delicious homemade burgers with crispy chips

- Vegan Mung bean burger with pickled tomato **R165**
- Cheese beef burger **R155**
- Chicken schnitzel burger **R165**
- Full house burger with bacon, cheese and basil pesto **R185**

## FROM THE GRILL (choice of one side)

- A-grade **Beef fillet** (pepper crust or basting) **150g R220**  
**300g R375**
- Grilled **Ribeye** (28 days matured) **320g R330**
- Succulent **Pork spare ribs** **300g R175**  
**600g R310**  
**500g R285**
- Lamb “**Soutribbetjies**”

## Sides

each **R45**

onion rings | chips | potato wedges | grilled vegetables | green salad

## Sauces

each **R45**

creamy mushroom | green peppercorn | hollandaise | peri peri



## SOMETHING SWEET

- Pancake with milktart filling, served with ice cream **R85**
- Our famous Burgundy scone with whipped cream and preserves **R70**
- Health bran muffin with preserves and grated cheddar **R70**
- Plain croissant with cheese and preserves **R75**

### All our cakes are freshly baked on the premises

served with whipped cream or vanilla ice cream

- Carrot cake with cream cheese icing **R70**
- Chocolate ganache cake **R65**
- Baked New York style cheese cake **R70**
- Lemon meringue **R65**
- Pecan caramel tart **R65**
- Apple tart with almonds **R55/R75**
- Granadilla fridge cheese cake **R65**
- Cape date pudding with salted caramel **R85**
- Vanilla pod crème brûlée **R75**

## Milkshakes

**R60**

Chocolate, Strawberry, Vanilla, Lime, Iced Coffee  
Banana, Bubblegum

## Smoothies

- Blueberry detox smoothie **R95**
- Strawberry, yogurt and mint smoothie **R95**
- “Heavy metal” green smoothie **R95**

TRY THE FAMOUS "Springbokkie"

Single R30  
Double R50

**BURGUNDY COCKTAILS**

<b>Pink Gintail</b>	R95
Ice blended with strawberries, topped with double Gordons gin and pink tonic.	
<b>BoB8i</b>	R98
Bobbejaan herbal liqueur with grapefruit tonic, orange & fresh rosemary	
<b>Strawberry Daiquiri</b>	R115
Blended strawberries, ice, double Bacardi and grenadine	
<b>Aperol Spritz</b>	R110
A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.	
<b>Disaronno Mule</b>	R95
Double shot Disaronno poured over ice, topped up with ginger ale and garnished with fresh lime	
<b>Margarita</b>	R98
Tequila, orange liqueur and fresh lime	
<b>Piña Colada</b>	R92
A Classic blend of coconut cream, pineapple, rum and ice	
<b>Mojito</b>	R95
Rum, mint, fresh lime juice, topped with soda water	
<b>Kir Royal Cassis</b>	R125
MCC Brut, Crème de Cassis	
<b>Long Island ice tea</b>	R115
The classic version with all the favourites and topped with Coca Cola	
<b>Bloody Mary</b>	R55
<b>Rock Shandy</b>	R65
<b>Steelworks</b>	R70

**BEVERAGES**

Cortado	R38
Filter coffee	R25 Large R30
Cappuccino	R38 Large R45
Café Latte, Red Cappuccino	R40
Espresso / Decaf espresso	R24
Double espresso	R28
Chococino	R40
Americano	R30 Large R36
Hot chocolate, Milo	R38
Rooibos tea, Five Roses	R24
English Breakfast tea, Earl Grey	R25
Camomile, Green tea	R25

**SOFT DRINKS**

Juices: Ask your waiter	R30
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic (200ml)	R27
Tomato Cocktail (300ml)	R34
Red Bull	R40
Soft Drinks (300ml)	R32
Bos Ice Tea (lemon or peach) (300ml)	R36
Red Grapetiser, Appletiser (300ml)	R39
Cordials	R10
Sparkling or Still water (500ml)	R28
Sparkling or Still water (1lt)	R45

**BRANDIES**

Wildebeest	R26
Wildebeest VS	R40
KWV 10	R34
Van Ryn 12	R55

**WHISKY**

Bells, J&B	R26
Jameson's	R34
Jack Daniels	R36
Johnny Walker Black	R38
Glenmorangie (Single Malt)	R55

**GIN**

Six Dogs - Blue	R40
Gordon's	R22
Cruixland	R35
Inverroche - Amber	R38

**VODKA**

SKYY	R28
Count Pushkin	R23

**RUM**

Captain Morgan	R24
Spiced Gold	R24
Bacardi	R22

**BEERS**

**Draught Beer**

Devil's Peak Lager		300ml	R36
		500ml	R60
Stella Artois Draught		300ml	R40
		500ml	R65
Old Harbour Craft beer		300ml	R40
		500ml	R65
Bezwill Pale Wolf		440ml	R62

**OTHER BEERS**

Heineken	R36		
Devils Peak Zero	R36		
Black label	R30	Corona (355ml)	R36
Windhoek Lager (440ml)	R45	Savanna Dry, Light, Lemon	R42
Windhoek Draught (440ml)	R45	Flying Fish	R42

## HOUSE WINE

White	500ml / 1000ml	R95   R190
Red	500ml / 1000ml	R95   R190

## WHITE WINE SELECTION

Bouchard Finlayson   Blanc de Mer	R195
Escape   Sauvignon Blanc	R260   R65
Gabrielskloof   Sauvignon Blanc	R230   R58
Hermanuspietersfontein   Kaalvoetmeisie SB	R260   R65
Bouchard Finlayson Sans Barrique   Chardonnay	R260   R65
Ataraxia   Chardonnay	R630
Bosman   Chardonnay	R385
Creation   Chenin Blanc	R400   R100
Beaumont   Chenin Blanc	R305   R76
Eagle's Cliff   Chenin Blanc	R155

## BUBBLY SELECTION

Benguela Cove   Brut	R375   R94
Kloovenburg   Grenache Brut Rosé	R255   R64
Cinzano   Sparkling	R235   R58

## CHAMPAGNE SELECTION

Veuve Clicquot	R1600
Moët & Chandon	R1400

## PINK SELECTION

Hermanuspietersfontein   Bloos	R255   R64
Gabrielskloof   Rosebud	R225   R56

## RED WINE SELECTION

Fryer's Cove   Grenache Cinsault	R295   R75
Creation   Syrah Grenache	R445
Domaine des Dieux   Sangiovese	R425
Villion   Cabernet Sauvignon	R395
Stettyn   Cabernet Sauvignon	R185   R46
Vergelegen   Cabernet Sauvignon Merlot	R355
Hermanuspietersfontein   Posmeester	R265   R66
Escape   Shiraz	R330
Arendskloof   Shiraz	R285
Wildeckrans   Pinotage	R285
Alvi's 221   Pinotage	R245   R62
Bosman   Pinot Noir	R495
Ataraxia   Pinot Noir	R630
Bouchard Finlayson   Hannibal	R850

Corkage	R60
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## SPECIAL BRANDY AND WHISKY

Glenmorangie Single malt	R55
Hennessy Cognac	R50
Van Ryn 12 Brandy	R55
Wildebeest   Kamoevleer VS	R40
Bisquit & Dubouché VSOP	R60

## LIQUEUR SELECTION

Peppermint	R24	Amarula	R32
Jägermeister	R26	Cointreau	R32
Bobbejaan	R28	Grappa	R35
EL Jimador Tequila	R32	Kahlúa	R32
Frangelico	R32	Old Brown sherry	R35 (50ml)