



# BURGUNDY

## RESTAURANT

— since 1988 —

# LUNCH

## *Menu*



HERMANUS • SOUTH AFRICA



## THE LIGHT SIDE

- V • **Cheese Croquettes** (3) with preserved green fig R145
- **Smoked Salmon trout** with sesame, capers, grilled haloumi and lemon R165
- ⓑ • **Grilled Patagonian Calamari** (120g) and clam bowl with tomato smoor, baby spinach & chilli R145
- **Springbok Carpaccio** with rocket, Grüberg shavings, cream cheese and fresh ciabatta R155
- **Bobotie Springrolls** (3) with salsa and an Asian dipping sauce R135
- **Creamy chicken livers** on toasted sourdough with a hint of chilli and a sprinkle of salsa R125

## SALADS

- ⓑ • **Caprese Burrata** with a tomato salad, fresh basil, pesto and extra virgin olive oil R175
- **Chicken Ceaser** salad with crispy bacon bits and an anchovy dressing R165
- V • **Vegan Chickpea** salad with lentils, grilled veggies, fresh tomato, mint and toasted almonds R165



## OPEN SANDWICHES SERVED ON TOASTED CIABATTA

- ⓑ • **Marinated Beetroot**, goat cheese, walnuts, fresh rocket and a Beetroot mayo dressing R145
- Fried **Beef** fillet strips, marinated mushrooms, slow roasted tomato, feta and rocket R155
- V • **Mediterranean** grilled vegetables, basil pesto, pickle tomato and grilled haloumi R145

## TOASTED SANDWICHES SERVED WITH CHIPS

Ciabatta / Sour Dough / Seed loaf

- Toasted **Chicken mayonnaise** with rocket, Grüberg Cheese and fresh avocado R145
- **Salami**, Camembert and tomato chilli jam R155

## TO SHARE

- V • Vegan tasting platter** | Serves two  
 A selection of olives, marinated Artichokes, Falafel, Mung bean slider, pickled tomato, marinated baby mushrooms, fresh ciabatta and a vegan chili mayo dip **R295**
- Tapas tasting platter** | Serves two  
 A selection of olives, Artichokes, haloumi, a croquette, feta, pickled tomato, marinated baby mushrooms, ham, springbok carpaccio, salami and fresh ciabatta **R385**
- Cheese Platter**  
 4 South African Cheeses, a Grüberg Croquette, crackers and preserves **R245**



## MAINS

- V • Vegan Mung Bean Burger** with pickled tomato and chips **R155**
- V • Lentil Bobotie** with banana and coconut, chutney, jasmine rice and salsa **R225**
- V • Gnocchi** with baby spinach, baby peas, basil pesto and sprinkled with crispy onion and Grüberg cheese **R245**
- V • Pesto Linguini** with fresh cherry tomato, olives, basil, toasted pinenuts, Grüberg cheese **R170**  
 Add 10 prawns tails **R85** | Add Chicken **R65**
- Fresh local grilled Line fish** (260g) with beetroot and potato mash, courgettes, creamy lemon butter sauce **R295**
- Grilled Sole** (300g) with a caper, parsley and fresh mussel sauce, served with a side of choice **(STA) R385**
- Grilled or Beer battered deep-fried Hake** and chips with tartare sauce **R175**  
 Add 120g calamari **R85**
- Creamy Abalone** mince with fresh sage, served on coconut flavoured jasmine rice **R160 | R320**
- Patagonian Calamari** grilled with peri peri and served with coconut infused Jasmine rice or chips **R110 | R220**
- Grilled LM Prawns** with peri-peri or lemon butter, served with coconut infused Jasmine rice and a fresh green salad **R365**  
 Add 120g Calamari **R85**
- Fresh Mussels** steamed with Sauvignon Blanc, thyme, garlic, celery and served with toasted Ciabatta and mayonnaise **R110 | R205**  
 Add Cream **R35**
- Fishcakes** (3) served with an avo caprese salad **R185**
- Creamy Seafood pasta** with mussels, prawns, calamari and a red pepper and cashew nut pesto **R265**

- **Chicken Schnitzel** served with a creamy mushroom sauce and a side of choice R225
- A-grade **Beef Fillet** Grilled to perfection. With a side of choice. 150g R240  
300g R395

- **Lamb Soutribbetjies** served with corn on the cob, stem broccoli and fresh lemon 500g R295
- Smashed **Beef Burger** with cheddar, tomato, salad, chips and an onion ring 100g R145  
200g R175

Add bacon **R40** | Add pesto **R45**



## SIDES

- Onion rings | Chips | Potato wedges | Coconut Jasmine rice | Corn on a Cob R45
- Grilled vegetables | Small Greek salad | Pumpkin fritters (3) R55

## SAUCES

- Creamy mushroom | Green peppercorn | Hollandaise | Peri-Peri | Basil pesto R45



## SWEET SIDE

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

**All our cakes are freshly baked on the premises**  
served with whipped cream or vanilla ice cream

- Carrot cake with cream cheese icing R75
- Chocolate ganache cake R70
- Baked new York style Cheese cake R75
- Lemon meringue R75
- Crêpe Suzette R85
- Apple tart with almonds R55 | R75
- Vanilla pod crème brûlée R85
- Cape date pudding with salted Caramel 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>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>Espresso Vodka Martini</b>	R95
A new contemporary mix with Skyy vodka, Frangelico and Kahlúa, shaken up with a shot of espresso	
<b>Margarita</b>	R105
Tequila, orange liqueur and fresh lime	
<b>Piña Colada</b>	R98
A Classic blend of coconut cream, pineapple, rum and ice	
<b>Mojito</b>	R95
Rum, mint, fresh lime juice, topped with soda water	
<b>Rooibos Royal</b>	R125
MCC Brut, Rooibos aperitif	
<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

Cartado	R38
Filter coffee	R28 Large R35
Cappuccino/Flat White	R40 Large R45
Café Latte, Red Cappuccino	R44
Espresso / Decaf espresso	R24
Double espresso	R28
Chococino	R44
Americano	R30 Large R36
Hot Chocolate, Milo	R42
Rooibos tea, Five Roses	R25
English Breakfast tea, Earl Grey	R28
Camomile, Green tea	R28

## SOFT DRINKS

Juices: Ask your waiter	R34
Mixers	R28 (200ml)
Tomato Cocktail	R38 (300ml)
Red Bull	R40
Soft Drinks	R35 (300ml)
Ice Tea (lemon or peach)	R38 (200ml)
Red Grapetiser, Appletiser	R42 (300ml)
Cordials	R10
Sparkling or Still water	R28 (500ml)
Sparkling or Still water	R45 (1lt)

## BRANDIES

Wildebeest	R28
Wildebeest VS	R40
KWV 10	R34
Van Ryn 12	R55

## WHISKY

Bells, J&B	R26
Jameson's	R38
Jack Daniels	R37
Johnny Walker Black	R45
Glenmorangie (Single Malt)	R55

## GIN

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

## VODKA

SKYY	R28
Count Pushkin	R24

## RUM

Captain Morgan	R24
Spiced Gold	R24
Bacardi	R22

## BEERS

### Draught Beer

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

## OTHER BEERS

Heineken	R36		
Black label	R30	Devils Peak Zero	R36
Windhoek Draught (440ml)	R45	Corona Cero	R36
Castle double malt	R32	Savanna Dry, Light, Lemon	R42
Castle Light	R32	Flying Fish Lemon	R42
Corona	R36	Brutal Fruit Litchi Seche	R40

## HOUSE WINE SELECTION | DIE SEEROWER BENDE

Sarel Seemonster   Sauvignon Blanc	R185
Rosa Rabbedoe   Rosé	R185
Ben Bullebak   Merlot	R195

## WHITE WINE SELECTION

Escape   Sauvignon Blanc	R280   R70
Gabrielskloof   Sauvignon Blanc	R245   R62
Bouchard Finlayson   Blanc de Mer	R255   R64
Bouchard Finlayson Sans Barrique   Chardonnay	R295   R75
Ataraxia   Chardonnay	R665
Hamilton Russell   Chardonnay	R1150
Creation   Chenin Blanc	R450   R115
Beaumont   Chenin Blanc	R330   R82
Wildekrans   Chenin Blanc	R255

## ROSE

Hermanuspietersfontein   Bloos	R265   R67
Lomond Rosé	R275

## MCC | BUBBLY SELECTION

Rose of Sharon   Brut Rosé	R625
Benguela Cove   Brut	R385   R96
Kloovenburg   Grenache Brut Rosé	R265   R66

## RED WINE SELECTION

Alvi's Driff 221   Pinotage	R280   R70
Southern Right   Pinotage	R645
Arendskloof   Shiraz	R285
Gabrielskloof   Syrah	R295   R74
Seven Springs   Pinot Noir	R385   R96
Ataraxia   Pinot Noir	R665
Bouchard Finlayson   Galpin Peak Pinot Noir	R835
Hermanuspietersfontein   Posmeester	R280   R70
Vergelegen   Mill Race	R375
Stettyn   Cabernet Sauvignon	R195   R48
Villion   Cabernet Sauvignon	R425
Creation   Syrah Grenache	R445
Wildekrans   Barrel Select Cape Blend	R645

Corkage	R70
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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

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## LIQUEUR SELECTION

Peppermint	R24	Amarula	R32
Jägermeister	R26	Cointreau	R32
Bobbejaan	R28	Grappa	R35
EL Jimador Tequila	R32	Kahlúa	R32
Frangelico	R32	Grand Mineur	R36