

Menu

STARTER

CREAMY MUSSELS

ACCOMODATED WITH WHITE WINE SAUCE,
TWO SLICES TOASTED BREAD OF THE DAY

STEAK TARTARE

ACCOMODATED WITH MALBA TOAST

MAIN

CHORIZO & PRAWN PASTA

FRESH HOMEMADE PASTA,
GARLIC, PARMESAN AND CORIANDER

BEEF FILLET

ACCOMODATED WITH MUSTARD MASH
POTATO AND MUSHROOM SAUCE

SIDES

Parmesan Fries R45

Green salad R35

Mustard Beans R35

DESSERTS

Eton's Mess

ACCOMMODATED WITH FRESH
BERRIES, BERRY COMPOTE AND MERINGUE

HOMEMADE MALVA PUDDING

ACCOMODATED WITH CHOCOLATE CHIP ICE
CREAM

3 COURSE PRICED AT R650P/P



Menu

SOUTH AFRICAN BRAAI EXPERIENCE



Join us for an unforgettable braai experience led by local culinary maestro With a passion for South African flavors and a commitment to sourcing the finest local ingredients, The chef brings a unique flair to the traditional braai.

At Les Chambres Guesthouse, the chef crafts a selection of succulent meats, including perfectly seasoned boerewors, tender lamb chops and juicy steaks, all grilled to perfection over an open flame. Each dish showcases the rich flavors of the region, complemented by an array of delicious sides—think creamy potato salad, vibrant green salad, and a braai broodtjie vegetables.

Isaac's dedication to quality and authenticity shines through in every bite, making this a must-try experience for both locals and visitors. Enjoy the warmth of good company, the vibrant atmosphere, and the mouthwatering tastes of true South African braai at Les Chambres.

*Enjoy a selection
of 3 different meats and sides, including a bottle of
Holden Manz Wine*

R850 per person sharing

