



Menu

STARTER

BABY SQUID

ACCOMODATED WITH LEMON AIOLI AND
BABY LEAVES

STEAK TARTARE

ACCOMODATED WITH MALBA TOAST

MAIN

NORWEIGAN SALMON

ACCOMODATED WITH BEARNAISE SAUCE, BROCOLLI
STEMS AND FRIED CAPERS

BEEF FILLET

ACCOMODATED WITH MUSTARD MASH
POTATO AND MUSHROOM SAUCE

SIDES

Parmesan fries R45

Green Salad R35

Mustard Green R35

DESSERT

CREME BRULEE

ACCOMODATED WITH STRAWBERRIES AND ORANGE
BISCUIT

HOMEMADE MALVA PUDDING

ACCOMODATED WITH CHOCLATE 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

