

We serve lunch between 12h00 and 14h00 Wednesday to Friday, except for public holidays. Each week we create a new lunch menu which will be posted here. Parking is available across the road at the House of Holistic Health or at the Jewish Museum around the corner in Hatfield Street

**Want to receive the new menu via email each week?**

[SIGN UP to the lunch mailing list](#)

16<sup>th</sup> – 18<sup>th</sup> May 2012

## Starters

Free Range Chicken Galantine  
and chicken liver parfait with five salads, quince crème fraîche

Quail Coq au Vin  
with truffled baby vegetables

Roasted Pumpkin Soup  
with gingered, pan-fried prawns

Wildebeest Carpaccio  
with beetroot, chickpea & orange salad



## Main Courses

Catch of the Day

Grilled Beef Sirloin  
with pickled shitake mushrooms and horseradish potatoes

Braised Veal Sweetbreads  
set on green pea risotto with Sherry sauce

Sous Vide Wild Boar  
with spätzle, sautéed cumin cabbage  
and dried peach aroma

## Desserts

Selection of South African Cheese

Duo of the “Aubergine” Crème Brûlée

Sparkling Wine Mousse  
with quince terrine and sorbet

Chocolate Fondant  
with citrus ragout and vanilla ice cream



2-course lunch R198 | 3-course lunch R254

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