



# MONNEAUX RESTAURANT

## Chef's Menu

À la Carte / 3 course R450



autumn vegetable salad, broccoli, butternut, fresh tomato, cucumber,  
feta & balsamic glaze R90

smoked cajun prawns, bouillabaisse, tabasco caviar & homemade baguette R150

beef carpaccio, shimeji's, capers, rocket, coal mayo & parmesan R110



rack of lamb, roasted carrots, pumpkin puree & rosemary jus R210

sustainable line fish, mussels, grilled asparagus & dill consommé R180

cauliflower steak, textures of cauliflower, roasted vegetables & beetroot R150



dark chocolate dome, white chocolate & hazelnut mousse R120

lemon pavlova, citrus segments & yoghurt espuma R90

apple tarte tatin, ginger ice-cream R90