



MONNEAUX RESTAURANT

to share

spicy chicken wings, kimchi, sesame seeds, coriander R120

duck liver parfait, candied nuts, brioche, onion marmalade R110

country house vegetable medley, flat bread, dips R130

south african cheese selection, preserves, crackers R160

charcuterie platter, homemade bread, pickles R180

small plates

aged beef tartar, coal emulsion, fermented garlic stems, burnt onion paste, ciabatta R110

poached pear, cremezola mousse, thyme caramel, pickled beetroot R100

creamy west coast mussels, parmesan, ciabatta, parsley R115

crispy aubergine, cumin labneh, hummus, pomegranates, toasted almonds R105

house smoked trout, pickled cabbage, chive amasi, rocket, radish R120

prosciutto, asparagus, poached egg, parmesan, herb salad R120



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mains

sustainably caught line fish, mussels, pea & mint pesto R190

honey glazed duck breast, beetroot, charred plum, grapefruit reduction R220

iberian pork shoulder, pickled turnips, gooseberry chutney, radish kimchi R220

hay smoked oak valley beef short rib, carrot, dukkha, parsley R200

truffle gnocchi, mushrooms, salsa verde, hazelnut burnt butter, butternut, parmesan foam R190

chicken & prawn curry, poppadom, coriander naan, sambals R230

sides R55 each

buttery mash potato | garden salad | harissa sauteed vegetables |
triple fried chips & aioli | fragrant basmati rice

desserts

baked vanilla cheesecake, beurre noisette crumble, kiwi compote R100

dark chocolate tart, caramel popcorn, hazelnut, soy ice cream R95

ivoire chocolate mousse, pistachio, macarons R100

coconut panna cotta, honeycomb, fresh berries R80

yogurt & raspberry terrine, raspberry sorbet, spiced granola R90