


bistro

menu

 Aubergine Welcomes you for an Autumn menu with the Chef's favourites being served.

This menu is available only if the entire table has **the bistro** menu to guaranty a good flow of service.

The dishes are similar in size with slight variations keeping the value and base ingredient in mind.

We recommend **four dishes** but you can choose as many as you wish.

Please select dishes within the brackets from the top down at **R100.00** per dish

Bon Appétit!

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Cous Cous and Vegetable Salad (V)
in a jam squash with pumpkin seeds and oil

Tongue and Cheek of Beef
Vinaigrette with beluga lentil, chives, potato straw

Hot Smoked Fish
red potato and caper sauce, lightly pickled fine rainbow radishes and cucumbers

Vineyard Snails
garlic and champignon crème fraiche, tomato and croûtons

Crayfish Bisque
prawns, sweet potato leaves and coriander

Indian Vegetable Curry (V)
madumbi, calabash and aubergine, pickles and coconut raita

Cape Sea Harvest
Line-fish and mussels in a Malay curry Nage with pak-choi

Ostrich Fillet
gnocchi and forest mushroom, beetroot with mizuna

Lamb Ravioli and Shank
accented by Arabic spices, aubergine with tomato and braised garlic

Gruberg & Cremonzola Cheese Tartlet
poached 'Gewürz' pear, beurre blanc

Chocolate and Beetroot
orange and lavender glazed beets
chocolate sponge, nougat ice cream

Guava Clafoutis
guava sorbet, rhubarb and raspberry