



MONNEAUX
RESTAURANT

to share

spicy chicken wings, kimchi, sesame seeds, coriander R140

duck liver parfait, candied nuts, brioche, onion marmalade R130

country house vegetable medley, flat bread, dips R130

charcuterie platter, homemade bread, pickles R200

south african cheese selection, preserves, crackers R190

small plates

winter vegetable salad, spiced seeds, local olive oil R90

prawn broth, ginger, chili, lemongrass, cilantro, soba R140

beef tartar, coal emulsion, fermented garlic stems, burnt onion paste, ciabatta R140

rooibos smoked trout, artemisia labneh, pineapple chutney, quinoa tabouleh R120

poached pear, cremezola mousse, thyme caramel, pickled beetroot,
grapefruit marmalade R110

pulled duck pot stickers, oelek, soy, ginger, garlic dip R150



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mains

- sustainably caught line fish, mussels, fine beans, dill consommé R180
- slow roasted springbok shank, parmesan polenta, roasted tomato, balsamic, portobello mushrooms R210
- iberian pork shoulder, pickled daikon, gooseberry chutney, napa kimchi R230
- coffee smoked beef short rib, carrot, egyptian dukkah, parsley oil R220
- mushroom ravioli, butternut, toasted pistachio, gruberg crème R190
- chicken curry, poppadom, jeera basmati, herb naan, sambals R180
- bouillabaisse, fennel, saffron, rouille, homemade baguette R220

sides R55 each

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

desserts

- baked cheesecake, vanilla rum chantilly crème, berry coulis R110
- chocolate fondant, salted caramel crisp, malt ice-cream R120
- apple tarte tatin, ginger ice-cream R90
- orange malva pudding, franschhoek honey, cinnamon ice cream R110
- amaretto affogato, nuts, espresso shot, ginger tweel R110
- lemon pavlova, citrus segments, yoghurt espuma R90