

ENJOY A GLASS OF VEUVE CLICQUOT YELLOW LABEL WITH YOUR MEAL FOR R299

**DON'T MISS OUR DAILY HARVEST TABLE**

**BREAKFAST (UNTIL 11h30)**

*With ciabatta, sourdough, health or gluten free*

|   |                    |
|---|--------------------|
| <b>Freshly baked croissant</b> with butter and jam on the side  | R55                |
| <b>Smashed Avo</b> with poached egg<br><i>Add bacon</i>   | R120<br>R40        |
| <b>Carb Smart Parmesan Egg</b> - Parmesan crust fried egg, on a bed of fresh baby spinach and cottage cheese, drizzled in olive oil | R95                |
| <b>Egg Mimosa</b> - A Parisian fave. Three hard boiled eggs, chopped and mixed with mustard, lemon and secret herbs                 | R90                |
| <b>Scrambled Egg and Bacon</b>  | R95                |
| <b>Benedict</b> with bacon  | R145               |
| <b>Florentine</b> with salmon trout & spinach   | R155               |
| <b>Provençal</b> (black mush & spinach)   | R145               |
| <b>Du Cap Farmer's Breakfast</b> with scrambled eggs, mushrooms, grilled tomato<br><i>Add bacon</i><br><i>Add avo</i>               | R120<br>R40<br>R40 |
| <b>Decadent Waffle</b> - Waffle with smashed avo, hollandaise, smoked salmon and two poached eggs                                   | R175               |
| <b>Brekki Risotto</b> - Creamy risotto with parmesan, bacon + 2 poached eggs  | R145               |
| <b>Du Cap Omelette</b> with 3 eggs, caramelised onions, cream, sage and mozzarella  | R150               |
| <b>Ciabatta Brekkie Stack</b> with fried egg, crispy bacon, crème fraîche and rocket  | R110               |
| <b>Granola</b> with plain yoghurt, honey and seasonal fruit   | R95                |
| <b>The Forager</b> - Toast with mushrooms, caramelised onions, spinach and avo  | R145               |

**STARTERS / LIGHT**

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|--|------|
| <b>Hartlief Steak Tartare</b> (150g) with egg yolk, capers, rocket, sesame seeds and lemon | R165 |
| <b>Grilled Calamari</b> , grilled Mediterranean style, in lemon butter Cajun spice.        | R125 |
| <b>Fried Calamari</b> with homemade mayo   | R130 |
| <b>Baked Camembert</b> served with ciabatta fingers  | R130 |
| <b>Parmesan Frites</b> - French fries with grated parmesan, homemade mayo and tomato sauce | R70  |
| <b>Cheese Soufflé</b> - A tantalising blend of cheeses, expertly risen to fluffy heights   | R65  |

**SALADS**

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|--|------|
| <b>Du Cap Salad</b> - Exotic tomatoes, avocado, mozzarella balls, capers and basil leaves. Drizzled with a balsamic, Dijon and honey vinaigrette. Very special | R215 |
| <b>Chop-Chop Salad</b> - Chopped lettuce with cucumber, tomatoes, roasted almonds + feta. Drizzled with red wine vinegar and olive oil                         |      |
| No meat  | R99  |
| Tuna   | R125 |
| Chicken or bacon   | R145 |
| Salmon   | R210 |
| <i>Add quinoa</i>  | R30  |
| <i>Add butternut</i>   | R25  |

**Don't forget to see our salads on the harvest table Monday to Friday!**

**EXTRAS**

Bacon R45, Avo R44, Salmon R115, Grated Cheese R28, Egg R20, Bread / Toast R15, Side Frites R55, Quinoa R30, Butternut R25

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## MAINS

**Beef Fillet (250g)** Cooked to perfection with frites, homemade mayo + Café de Paris butter. R310

**Creamy Mushroom Risotto** with garlic, onions, herbs, parmesan and truffle oil. R195

**Liguria Pesto Pasta** Al dente linguini with sautéed garlic, onions, fresh pesto, basil, pine nuts and parmesan R165

**Grilled Calamari** (see starter description) served with side veg and chips or rice. R245

**Fried Calamari** served with homemade mayo, side veg and chips or rice R250

**Seafood Pasta** with prawns, mussels, calamari and creamy garlic, chilli & white wine sauce R320

**Baked Garlic Butter Prawns** drizzled in garlic and chilli, served with rice, frites, garlic chilli + peri-peri sauce R310

**Hake & Chips** fried (or grilled) in homemade batter (or lemon, olive oil and spices), with frites and homemade tartare sauce. R189

**Sole** Sautéed in secret spices to a crispy crust, served with lemon butter, lentils, and rice or fries R285

**Croque Monsieur** with ham, crème fraîche, mozzarella, chives, herbs & secrets. R125

**Croque Madame** – The same, but this time with a fried egg R140

**Chicken Schnitzel Burger** on ciabatta, with coleslaw, homemade mayo, gherkin. R185

**Prego Roll** (Beef Fillet) with the famous peri-peri sauce couriered in from Plett. R199

**Du Cap Burger** - 150g Hartlief free-range beef burger on fresh Knead sesame seed bun with lettuce, tomato, red onion, gherkin, home-made mayo, wholegrain mustard and mature cheddar + fries and T-sauce. R170

**Croûtes Aux Champignons** with sourdough, grilled mushroom, grilled onions, white wine, mozzarella, crème fraîche. R195

**Prawn Brioche** The freshest toasted brioche bun packed with de-shelled queen prawns in a Marie Rose sauce and side fries. R285

**BAGEL** Generous portions of salmon, cream cheese, tomato, finely sliced red onions + capers, on a poppy seed NY Bagel. R189

## OPEN TOASTIES

**Roast Veg & Hummus** on ciabatta with aubergine, butternut, grilled tomato, hummus, rocket, feta and sesame seeds R140

**Hartlief Rare Roast Beef** on ciabatta with rocket, gherkins, mozzarella, homemade mayo, mustard R190

**Cheesy Tomato** on sourdough with fresh tomato, parmesan, homemade mayo and chopped parsley R99

**Chicken Salad Mayo** on sourdough with free-range chicken, homemade mayo, parsley, mustard, Sun dried tomato, micro greens R150

## Veuve Clicquot

## SPECIALS

Join us every Thursday to Sunday from 2pm to 8pm for a glass of **Veuve Clicquot Yellow Label** and parmesan frites for R299. Or enjoy a bottle of Veuve Clicquot Yellow Label and parmesan frites for R1450.