

• LUNCHEON •

STARTERS

Tomato Gazpacho 80/125
with basil ice cream, pickled cucumber
served with freshly toasted focaccia

Grilled Prawns 145
egg noodles, pickled fennel, radish,
chimichurri dressing

Ceviche 135
marinated tuna with avocado, sweet corn
Asian flavours and French mayonnaise

Smoked Ostrich Fillet 155
tabouleh, grilled shimeji mushrooms,
salsa verde

SALADS & BOWLS

Smoked Salmon 150
Asparagus, chunky cottage cheese,
crispy capers, rocket, cherry tomato,
red onion, whole grain mustard,
dill dressing

Chicken Caesar 140
garden salad leaves, chicken, anchovies,
Parmesan shavings, basil cream,
Caesar dressing

Poke Bowl 165
pan fried squid, sushi rice, avocado,
edamame, pickled ginger, nori strips,
pickled ginger, Nuoc cham sauce
kewpie mayonnaise

Mont Marie Garden Salad 125
roman lettuce, oven blushed tomatoes,
homemade pickles, rye bread croutons,
bocconcini mozzarella, lime and pickled
ginger cream

Aubergine Parmigiana 145
grilled aubergine, ricotta cheese,
oven roasted tomatoes, basil cream,
pine nuts

Chinese Honey Chicken Bowl 140
sticky crispy fried chicken, broad beans,
roman lettuce, steamed broccoli, toasted
cashew nuts, spring onion, sweet and sour
plum dressing

PIZZAS

Margarita 115
tomato, basil pesto, buffalo mozzarella

Marinara 165
pan fried squid, steamed mussels,
blanched prawn tails, mozzarella,
shredded parsley

Regina 130
Parma ham, mushrooms, rocket

Bombay Special 135
fragrant butter chicken, peppadews,
feta, rocket

MAINS

Pork Belly 195
soya reduction, pickled daikon radish,
Cabbage-pineapple salad, apple sauce

Beef Sirloin / Fillet 210 / 245
served with roasted root veg and onion
rings, roasted baby potatoes / mash
sauce of your choice :
green peppercorn sauce
mushroom sauce
blue cheese and bacon sauce

Fish of the Day 180
Grilled line fish, bulgur wheat, tomato
and red onion salsa, steamed
asparagus, salmoriglio sauce

Fresh Hake and Chips 155
served with tartar sauce, mushy peas,
brown vinegar, pickled vegetable atchar

Burger
chicken / beef / vegetarian 125 / 135 / 120
served with fries / salad
+ cheese 15
+ grilled egg 10
+ avo 20
+ giant mushroom 20

Mushroom Wellington 145
selection of mushrooms, ricotta, spinach,
pecan nuts, grapefruit relish, butternut
puree

DESSERT

Cheese Platter 140
selection of local cheeses, preserves,
honeycomb, date puree

Rooibos Crème Brûlée 75
ginger crumble, peppermint ice cream

Lemon Poppy Seed Souffle 80
served with homemade ice cream

Kataifa Baklava 75
selection of nuts, orange zest,
lemon syrup, vanilla ice cream

Dark Chocolate Torte 85
berry coulis, Chantilly cream, honey comb

Summer trio of Sorbet 70