



Mont Marie

WINE FARM • STELLENBOSCH



A LA CARTE MENU

STARTERS

GAZPACHO	R115
Chilled tomato based Spanish soup served with toasted sourdough bread	
AVO RITZ	R155
Grilled prawns, fresh avocado slices, lime and coriander salsa, crisp gem lettuce, smoked paprika aioli	
BUTTERNUT & SAGE POTATO GNOCCHI	R125
Blushed tomatoes, salsa verde, crème fraîche, pine nuts toasted pumpkin seeds, garlic emulsion, parma ham crisps	
OYSTERS	R165
6 West Coast oysters, soy glaze, pickled red onion, crispy leeks	
VENISON TARTARE	R155
Crispy fried capers, melba toast, egg yolk, white truffle jus	
SEVEN SPICED PATAGONIAN SQUID	R155 / R195
Spicy flour dusted tubes and tentacles, fried and served with wild rocket, red pepper salsa, pickled ginger mayo, pickled baby fennel bulb, bean sprouts, sesame tuile	

MAINS

PORK BELLY	R215
Slow braised pork belly, pickled red cabbage and pineapple salad, apple and cinnamon sauce, grilled vegetables, carrot purée, ginger and soya reduction	
ALFREDO PASTA	R175
Fettuccine pasta ribbons, cured Italian ham, creamy three cheese sauce, grilled exotic mushrooms, parsley oil, confit garlic	
FISH OF THE DAY	R235
Risotto Milanese, fresh white wine steamed mussels, root vegetables, beurre blanc, gremolata	
WEST COAST PAN FRIED SOLE	R255
Cauliflower mash, steamed green vegetables, lemon and garlic butter, side salad	
BAKED WHOLE BABY CHICKEN	R220
Crispy baked baby chicken, sweet potato gratin, green salad, mild chimichurri sauce	
AUBERGINE PARMIGIANA	R175
Basil cream, honey toasted sesame seeds, pine nuts, Parmesean, miso basted aubergine, sweet potato shards	
BABY KINGKLIP	R235
Oven baked whole baby Kingklip, butternut mash, roasted coconut shavings, bulgar wheat, salsa verde, lemon butter	

SALADS & BOWLS

CAPRESE	R135
Bocconcini mozzarella, pine nuts, basil pesto, roma tomatoes, balsamic reduction	
CAESAR SALAD	R145
Romaine lettuce, focaccia croutons, seared tuna, lemon juice, egg, garlic, parmesan shavings, olive oil	
CLASSIC GREEK SALAD	R95
Olives, cucumber, feta, tomatoes, peppers, onion, deep fried capers, salsa verde	
MEXICAN BOWL	R145
Grilled beef strips, fried black beans, blushed tomatoes, tortilla chips, red onion, sour cream, guacamole, chipotle relish	
POKE BOWL	R185
Sushi rice, norwegian salmon, patagonian squid, edemame beans, pickled ginger, nori, avo, kimchi, radish, nuoc cham dressing	
CHINESE CHICKEN BOWL	R175
Tempura fried chicken breast, roasted cashew nuts, broccoli, honey soya dipping sauce	

DESSERTS

LEMON TARTLET	R90
Caramel meringues, shortbread cubes, lime sorbet	
VANILLA PANNA COTTA	R90
Passion fruit curd, honey comb	
LEMON POPPYSEED SOUFFLÉ	R95
Served with home made ice-cream	
PEAR TARTE TATIN	R90
White chocolate mousse, hazelnut praline, vanilla ice-cream	
CHOCOLATE FONDANT	R90
Butterscotch sauce, chantilly cream, berry compote	
ICE-CREAM AND CHOCOLATE SAUCE	R60
CAKE OF THE DAY	R65
DOM PEDRO	R70
CHEESE PLATTER	R185
Local cheese, seasonal fruits, melba toast, preserves nuts, honey comb	

A service fee of 12% will be charged on tables of 8 and more