



GRANDE ROCHE
HOTEL

STARTERS

MIXED GARDEN SALAD marinated cocktail tomatoes, butter croutons & aceto balsamico	85
ASIAN FLAVOURED BUTTERNUT SOUP wild mushrooms & coriander mayo	80
BEEF CARPACCIO, ROCKET & AGED PARMESAN aceto balsamico reduction	115
SEARED YELLOWTAIL MEDALLION guacamole, corn-coriander cress & paprika salsa	125
MARINATED BABY BEETS pumpnickel flan, garden cress & herb mayonnaise	110

MAIN COURSES

PAN FRIED BEEF SIRLOIN herb flavoured potato mash, Vichy carrots & thyme jus	215
LINE FISH vegetable-saffron broth & baby potatoes	185
RISOTTO OF SUN DRIED TOMATOES aged parmesan & braised cocktail tomatoes	130
STUFFED (<i>bread & ham</i>) FREE RANGE CHICKEN BREAST green bean a la crème & pommes mousseline	175
ROASTED SPRINGBOK LOIN butternut purée, bread dumpling & cranberry jus	220

DESSERTS

MILK TART-NOUGAT MOUSSE TERRINE fruit compote & cinnamon ice cream	85
DUO OF BOSKOOP APPLE crème Chantilly & garden mint	85
CHOCOLATE BROWNIE sauce Anglaise & vanilla ice cream	75
VANILLA FLAVOURED PANNA COTTA Strawberry gelée, biscotti rocks & espresso espuma	80
DARK CHOCOLATE SLICE Strawberry-mint salad & coffee ice cream	80