

CAFÉ ALLEE BLEUE MENU

BREAKFAST

Freshly Baked Croissant Served with smoked salmon, sour cream, fresh tomato and cheddar cheese	R 45.00
Allée Bleue Breakfast Platter Grilled minute steak, 2 rashers, bratwurst, marinated oyster mushrooms and French onion	R 65.00
French Toast Served with fynbos honey, grated cheddar cheese and crispy streaky bacon	R 40.00
Herb Omelettes With a choice of 3 fillings: smoked salmon, roasted peppers, goat's feta, mushrooms, tomatoes, caramelized onions, spinach & cheddar, served with side salad greens	R 50.00
An English Breakfast Beef banger wrapped in streaky bacon accompanied by grilled black mushroom, roasted plum tomato and eggs done to perfection	R 55.00
Cinnamon Pancakes Served with star anise stewed fruit and fresh cream	R 30.00
Potato Rosti Topped with sliced of tomato, crispy bacon, spinach and béarnaise sauce	R 45.00

STARTERS / LIGHT MEALS

Thinly Sliced Kudu Carpaccio Served with beetroot puree, toasted pumpkin seeds, olive oil and parmesan, and Allée Bleue salad leaves	R 50.00
Home-Made Ravioli Pasta filled with roasted butternut and gorgonzola served with deep-fried coriander and crème fraîche	R 40.00
Asian Plate With pickled ginger, vegetables spring rolls, line fish sashimi, sesame rice balls and a soy chilli dipping sauce	R 54.00
Toasted Brochette Topped with baby mozzarella, home-made olive tapenade, piquant peppers and black forest ham served with a baby leaf salad	R 45.00
Trio of Smoked Fish Topped with deep-fried capers, a delicate herb salad and lemon oil	R 45.00
Cape Malay Style Chicken & Prawn Curry Served in a coriander pancake with a side salad	R 65.00
Daily Baked Quiche Served with a side salad and a small portion of chips	R 45.00

MAIN COURSE

Oak Barrel Smoked Duck Served on roasted beetroot, butternut discs, teriyaki flavoured noodles with garlic and chilli oil	R 80.00
Grilled Beef Fillet (200g) Stuffed with gorgonzola cheese and crushed black pepper served on a leek and potato gratin with vegetables	R 80.00
Seared Norwegian Salmon Served on lemon grass marinated tropical fruit	R 70.00
Lentil & Butternut Bobotie Served with baby winter vegetables, star anise infused basmati rice and traditional sambals	R 50.00
Duo of Game Served on sauerkraut with a juniper berry sauce topped with French onion rings	R 70.00
Vegetables Mille Feuille Crisp phyllo layered with roasted seasonal vegetables and a decadent parmesan sauce the finished off with a sweet balsamic reduction	R 65.00
Supreme Chicken Stuffed with a shrimp and piquant pepper mousse served on rosemary flavoured mashed potato accompanied by a Millainaise sauce	R 70.00
Parma Ham Wrapped Baked Kingklip Served on steamed seasonal vegetables enhanced by a lemon beurre blanc sauce	R 70.00

DESSERT

Decadent Fudge Tart Served with a vanilla crème anglaise and a delicate orange sauce	R 30.00
Allee Bleue Apple Trio A selection of apple jelly, spiced apple crumble and a home-made apple ice cream	R 30.00
Whiskey & Banana Cheesecakes Served with butterscotch sauce	R 30.00
Baked Date & Dried Fig Pudding Served hot with a rich sweet butter and cream sauce	R 30.00
Freshly Baked Scones With whipped cream, home-made jams and cheese	R 30.00

CORKAGE

Per Bottle	R 25.00
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