

the brasserie@lagoonbeachhotel.co.za

**the brasserie is all about choice.
You choose the menu you want;
we just give you a selection of
mouth watering options.**

**All our dishes are made using only
sustainable produce and the freshest
locally sourced ingredients
Which means our menu is constantly
Changing with the seasons.
“It’s all about choice”**

the brasserie

Soups and Salads	RAND
Crispy pork belly, fried snow peas, watercress and apple salad	52
Hot oak and tea smoked salmon with avocado, warm honey and mustard dressing	64
Warm butternut and goats cheese tart, baby spinach salad and toasted fenugreek seeds V	44
Spiced Local black mussel soup with smoked bacon and potato	42
Prawn and biltong salad with rocket and roast garlic mayonnaise	58
Chicken and mushroom soup with sweet potato spring rolls	34
Classic Greek salad V	38
Homemade soup with freshly baked bread (ask waiter for today's favourite) V	32
Malay spiced springbok, homemade pumpkin chutney and open samoosa	56
 Meat and poultry	
Lamb Potjie with red onion mash and beer bread	78
Lemon and basil basted chicken breast, colcannon potatoes and honey roasted parsnips	69
Chicken and prawn curry, coconut rice, coriander and tomato salad	80
Slow cooked ham with buttered potato gnocchi and garden peas	74
 From the grill	
All of our meats are locally sourced from organic suppliers. Each dish comes with it's own sauce and garnish and your choice of sautéed potatoes, homemade chips or rice	
Grilled veal chop (450g), roasted garlic and cherry tomato with red onion gravy	160
Rosemary scented lamb rack (400g) with sautéed green beans and roast gravy	140
Flame grilled ostrich fillet (250), enoki salad and three peppercorn sauce	150
Locally sourced pork chop (400g), sugar glazed pumpkin and pickled cabbage	95
Half roasted free range chicken, roasted root vegetables and lemon atchar	85
Ribeye of beef (300g), garlic mushroom, watercress salad and hollandaise	110

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Fish and seafood

We adhere to use only fish and seafood from sustainable local and International fish stocks.

RAND

Grilled Linefish, sautéed new potatoes and fine beans with a warm lentil dressing	80
Curry spiced Kingklip with black and white mussels and coconut broth	85
Chilli and apricot glazed snoek, slow cooked in parchment with yellow rice, tomato and coriander salad	76
Pan seared calamari with basil pesto and ham hock risotto	68

Vegetables dishes and side orders

Green pea and potato gnocchi, roast pepper and herb salad V	60
Cape vegetable potjie with fried aloo chat samoosa	55
Wild mushroom risotto, camembert and hazelnut springrolls V	64
Honey glazed pumpkin and butternut with toasted pumpkin seeds	22
Roast potato wedges and hollandaise	22
French fries with spiced tomato sauce	22
Rosemary roasted root vegetables	22
Coconut rice	22

Sweets

Bread and butter pudding with spiked coffee ice cream	35
Strawberry sorbet with fresh fruits and melon seeds	32
Hot chocolate pudding with Guinness ice cream	38
Rhubarb soup and crumble ice cream	28
Horlicks Crème Brule with Bailey's ice cream	30
Camembert and hazelnut springrolls with chilli grape preserve and pressed melon confit	42