



·ALLÉE·BLEUE·
Hospitality • Conference • Event

Bistro Menu

Starters and Light meals

Sundried tomato and feta tortellini with crispy bacon and Napolitan sauce
offered with a side watercress salad R67

Goats cheese wrapped in Parma ham with a fig rocket and pine nut salad and honey mustard dressing R72

Quiche of the day R56

Soup of the day R48

Caramelized beetroot, fig and blue cheese salad with spring leaves R65

Mains

Home made tagliatelle with smoked salmon and capers in a creamy white wine sauce R87

Duck a la orange with braised red cabbage serviette, croquette potatoes & orange jus R115

Duo of Kingklip with buttered and crushed new potatoes, asparagus and a provincial salsa R87

Grilled Lamb Cutlet's with green chilli and mint salsa, spicy roast sweet potatoes and sugar snaps R115

Cajun Chicken supreme w grilled Mediterranean vegetables, new potatoes & sour cream chive sauce R78

Dessert

Cape brandy pudding with ice cream and cream R45

Lemon tart with Jersey cow clotted cream R45

Cheesecake R45

White chocolate mousse Cake R45

Mulberry & Marzipan tart w Strawberry sorbet R45

Subject to change!