

FLORÉAL

BRASSERIE AT MARIANNE

Starters

Smoked snoek rillette, balsamic infused strawberries and toasted bread
R69

Grilled goat's cheese rolled in dried Kalamata olives, rocket salad and
crispy soda bread (v)
R75

Beef shin croquettes with a homemade piccalilli, cauliflower and cheese
puree and watercress dressing
R65

Ostrich carpaccio, kohlrabi and apple salad and toasted pine nuts
R72

Garlic marinated prawn candyfloss, mango and chilli salsa with cumin
spiced mayonnaise
R75

Winelands platter for two
Biltong, droewors, salami, smoked snoek and forest hill brie with olives,
sweet fig jam, pickles and a roosterkoek
R130

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Mains

Butchers block

12 week 250g rib eye

12 week 250g rump

All served with

Lyonnaise potatoes, wild mushrooms and pea fricassee and sweet Marianne wine
jus

R160

Kudu burger

Wors burger

Sweet tomato and onion salsa, crispy watercress with double cooked chips
R95

Add grilled goat's cheese for R20

Open Springbok lasagne with a rich tomato sauce served with a rocket and
parmesan salad

R140

18hr cooked crispy pork belly, puy lentil and root vegetables, butternut squash
puree with a rich jus

R145

Lamb bobotie with a crisp potato crust served with a tomato and onion salad R135

Springbok loin wellington, pea puree, grilled courgettes, crispy carrots with our
Marianne wine jus

R145

Grilled fillet of salmon with a galette of ratatouille vegetables and lemon yoghurt

R140

Homemade gnocchi pan fried with wild mushrooms, smoked aubergine and
creamy gorgonzola finished with toasted pine nuts and balsamic syrup (v)

R125

Butternut squash and green bean risotto with a parmesan shard and balsamic
syrup

R95