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LA PARIS BISTRO
CAPE WINELANDS

VALENTINE'S DAY *dinner*

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

Bistro/Deli offers products with peanuts, tree nuts, soy, milk, eggs, seeds and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with any of these allergies. Please inform your waiter of any allergies or dietary requirements.

Please note prices are subject to change without notice.



Bubbles on Arrival

Amuse Bouche

Bread Service

Pre Starter

Optional- Surcharge of R90

Trio of Oysters & Bubbles [N]

Watermelon, Szechuan, Soy & Mint [GF] [DF]

Tiger's Milk, Mango & Pandan [GF] [DF]

Tempura, Pineapple, Chili & Peanut Crunch, Pickled Spring Onion

Choice of Starter

Compressed Watermelon & Bocconcini [GF] [N]

Compressed Watermelon & Cucumber, Bocconcini, Smoked Kloovenburg Estate Olives, Grapefruit & Rose Vinaigrette, Tempura Zucchini Flowers, Basil

Tom Yum & Tofu Dumplings [VE] [N]

Mushroom & Tofu Dumplings, Baby Pak Choi, Pickled Shimeji, blanched Tomato, Nori, Chili Oil, Coriander & Lime

Indian Beef Tartare

Papadam, Beef Fillet, cured Red Onion, Black Cardamom Sabayon, Spiced Date & Tamarind Ketchup & Rose Garam Masala



Choice of Main

Green Thai Curry [GF] [DF]

Green Thai Curry on steamed Coconut & Palm Sugar Jasmine Rice with Aubergine, Baby Marrow, Mange Tout, charred Baby Corn, Bamboo Shoots, crispy Green Papaya, Basil, Coriander & Pandan Oil

Seared Local Catch [GF] [N]

Seared Local Yellowtail, Orange & Tamarind Quinoa, Cashews, Dates, dehydrated Tomato, Curry leaves, Grapefruit & cured Red Onion with charred Broccoli & Cape Malay style Prawn, Coconut & Fennel based Sauce

Beef Sirloin & Gnocchi

Thyme & Garlic Butter basted Beef Sirloin, Pan roasted Parisian Gnocchi, Carrot & Raw Honey Purée, Truffle scented Mushrooms, Peas, Sumac & Jus

Choice of Dessert

*Gluten free and dairy free options available on request

Crème Brulée [N]

Vanilla Crème Brulée, Salted Pistachio, Cardamom Meringue, Raspberries

Chocolate Tart [N]

Salted Dark Chocolate Ganache Tart, Banana Curd, whipped Tahini, Sesame Brittle, Cocoa Nibs & Granadilla

Taste of the Bakery [N]

Assorted petite Sweet Treats from our Bakery to share

