



LA PARIS BISTRO  
CAPE WINELANDS

## date night menu

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.

**Enjoy a Starter to share with one of our delicious Main Course Options along with a complimentary bottle of Red or White Wine for R700.00 PER COUPLE**

or

**Enjoy a Main Course Option and a Dessert along with a complimentary bottle of Red or White Wine for R600.00 PER COUPLE**

**THURSDAYS FROM 18:00**

Please note that a 10% gratuity will be added to the final bill for large tables of 12 or more guests.

# — starters

---

TO SHARE

## **Roasted Beetroot & Tomato Salad [V]**

Tomato Carpaccio & slow roasted Beetroot dressed in Sherry Vinaigrette, Kloovenburg Estate EV Olive Oil, Smoked Sea Salt & cracked Black Pepper served with whipped Feta, crispy Sourdough & Pea Shoots

Vegan Option available

## **Flatbread [V]**

Roasted Red Pepper basted charred Flatbread with shredded Mozzarella, marinated Aubergine, Kloovenburg Estate Olives, Red Onion, Capers, candied Garlic, fresh Basil & Truffle scented Oil

## **Pork Belly Bao Buns**

Crispy Pork Belly with Ssamjang Sauce in steamed Buns with Smoked Mayo, Cos Lettuce, Spring Onion, Radish, Basil, Mint & Crackling

## **Trinchado**

Seared Beef Sirloin tips deglazed with Port & reduced in Cream with Tomato Paste, Paprika, Black Pepper & Bay Leaves served with Confit Garlic, Caramelised Onions, Straw Potatoes & Roosterbrood

## **Bouillabaisse**

Prawn Bisque with locally sourced Catch of the Day, crispy Squid Tentacles, Turmeric Potato Confit, Fennel, Celery, Sourdough & Parsley Aioli

---

---

# mains

---

## **Poké Bowl [N]**

Norwegian Salmon dressed in Soy & Spring Onion with Lacto Fermented Baby Vegetables, Japanese Mayo, Avocado, shaved Brazil nuts & Nori dusted Umami Onions with Soy & Sesame fried Rice  
Add Chilli Peanut Crunch - R25

## **Green Thai Curry [VE]**

Aubergine, Baby Marrow, Baby Corn & Bamboo Shoots in a Green Thai Coconut Curry sauce with Coconut & Palm Sugar Jasmine Rice, Green Papaya, Coriander, Basil, Pandan Leaf & Green Thai Chili Oil

Add Chicken - R45 | Add Prawns - R60

Add Roti - R10 | Butter or Garlic Naan - R15

## **Chicken Katsu Burger**

Panko crumbed Chicken Breast, Curry Egg White Mayo, Japanese style BBQ sauce, pickled Cucumber, Cos Lettuce, Tomato & Red Onion served with hand cut Chips

## **Beef & Mushroom Pappardelle**

Seared Beef Fillet sliced over hand cut Pappardelle Pasta in a Truffle scented Mushroom Cream, Kloovenburg EV Olive Oil, Pecorino, fresh Basil & cracked Black Pepper

## **Beef Sirloin & Frites**

200g Seared Beef Sirloin, Pomme Frites, crispy Onions & your choice of

- Gorgonzola & Dijon Mustard Sauce
  - Truffle scented Mushroom Sauce
  - Roasted Beef Bone & Red Wine Jus
  - Béarnaise Sauce
-

# — desserts —

Please ask your Waitron for the Dessert Options that are available