

Brunch

Bacon and Eggs

Watercress, mayonnaise, toast

Breakfast Strata

Asparagus, ham, cheese, sunny-side up egg

Omelet

Mushroom

Duck

Confit, baby spinach, whole grain mustard aioli, poached egg, garlic & parsley baquette crisps

Steak

Rib-eye, sunny-side up egg, baked potatoes, herb salad

Sausage

Homemade beef sausage, baked beans, butter toast & eggs (done your way)

Pancakes

Blueberry / plain, syrup, butter

Rocket

Rocket, cherry tomatoes, olives, Bulgarian feta, red onion & cucumber with light lemon vinaigrette

Fruit

Berries & Mango with a yoghurt, honey & lime zest glaze

Granola

Homemade granola, honeycomb, fruit, Bulgarian yoghurt

hef Rue



Mushroom

Clear, herb infused soup

Rocket

Caramelized strawberries, biltong, crème fraîche, balsamic reduction **Spinach**

Three ways; peanut butter, cream reduction, tomato ragout, corn meal cakes **Tuna Steak a la Niçoise**

Olives, cherry tomatoes, capers, anchovy vinaigrette



Mussels

African Chili, Garlic

Salmon

Butter poached, summer greens

Rabbit

Spiced Tagine, cucumber yoghurt

Duck a L'Orange

Marble potatoes, navel oranges, charred scallions

Fillet Steak Provençale

Green beans, pomme dauphinoise, confit garlic



Lemon

Chilled Soufflé

Vanilla

Panna cotta, rhubarb and strawberry compote

Apple

French apple tart, apricot glaze, whipped cream

Cheese

Handmade cheeses, home made preserves, fruit and nut crisp, fresh fruit

hef Kue







Mushroom

Clear, herb infused soup

Rocket

Caramelized strawberries, sun-dried tomatoes, balsamic reduction

Spinach

Three ways; peanut butter, tomato ragout, sautéed garlic corn meal cakes



Ratatouille

Roasted, pea shoots

Portobello Cap

Herb-infused, green beans, roasted potatoes, confit garlic

Lentils

Mushroom glaze, sautéed spinach, sweet potato



Fruit

Summer fruit, lemongrass syrup

Chocolate

Cake, berry compote

hef Rue