

F L O R É A L

BRASSERIE AT MARIANNE

Summer 2019

Starters

Asparagus and blueberry salad

goats cheese mousse, toasted walnuts, balsamic blue berry vinaigrette R70

Smoked Springbok carpaccio

pickled shimeji mushrooms, parmesan, truffle oil and toasted nuts R75

Smoked duck breast

served with Papaya and Chinese salad, plum and chilli chutney and crispy wontons R 80

Baked camembert

Rosemary and red onion marmalade, fresh home made bread R90

Platters

Winelands platter for two

Biltong, droewors, salami, smoked springbok, Fairview brie with olives, sweet fig jam, pickles and freshly baked bread R195

South African cheese board

Served with crackers, fresh bread and homemade sweet pickles R145



Mains

Beef Fillet

Hand cut chips, sautéed greens, crispy onion rings served with a creamy mushroom sauce R185

Lamb rack

Three bone rack, rosemary potato dauphinoise, roasted baby carrots and wild mushrooms served with Marianne red wine jus R185

Crispy skin salmon

Served with a crunchy asian salad, toasted cashew nuts, sweet potato puree and light ginger jus R 160

Roast Chicken

Corn-fed Chicken breast, confit baby onions, garlic roasted baby potatoes, sautéed spinach finished in a Marianne red wine sauce R145

Gnocchi

Pan fried potato gnocchi, silky butternut puree, fricasee of wild mushrooms and garden peas, confit shallots and toasted pine nuts R125

Kudu burger

High protein, low fat kudu burger served in a toasted brioche bun, onion marmalade, fresh tomato and homemade pickle, triple cooked chips and garlic aioli R145

Beef option also available

Salads

Classic ceasar salad

soft poached egg, pasmasan shavings and garlic croutons R 85
Add roast chicken R 40

Avocado, brie, roasted butternut salad

Rocket topped with, toasted nuts, red onion , tomatoes, cucumber and a balsamic vinaigrette R 95
Add roast chicken R 40
Add bacon R30

Fresh Open pitta Sandwiches

served with french fries and homemade slaw

Chicken Mayonaise R 70
Roasted ham and mustard mayo R 70
Brie, plum chutney R 65
Bacon and egg R 75



F L O R É A L

BRASSERIE AT MARIANNE

Desserts

Warm apple and cinnamon crumble

Walnut crumb, salted caramel sauce, vanilla ice cream R 70

Dark chocolate fondant

Home made lava salted caramel, chocolate sauce R 70

Passionfruit parfait

Soft toasted meringue, walnut crumbs R 70

Craft Ice-creams

Please ask your waitron for today selection R65

South African cheese board

Served with crackers, fresh bread and homemade sweet pickles R145

