



LE FRANSCHHOEK
HOTEL & SPA

Terrace Menu

MAINS

BAKED CAMEMBERT SALAD

Goat cheese truffles | Cranberry and pecan |
Honeycomb | Brandied raisins

R155

SMOKED TROUT ROTI

Chimichurri pesto | Beetroot hummus | Fried chickpeas
| Grilled peach salsa

R175

KIMCHI CAULIFLOWER STEAK

Braised kale | Chickpea salsa | Sweet potato chips | Parsley oil

R155

MUSSEL POT

West coast mussels | Spicy red coconut sauce |
Burnt limes | Steam bread

R175

HONEY & MUSTARD PICANTE

Caramelised onion | Pink pepper crème | Potato
croquette | Lemon crème fromage

R215

LAMB CUTLETS

Dried apricots | Cape malay dipping |
Wild mushroom arancini | Fruit chutney

R220

SEARED TROUT

Ginger and cranberry broth | Braised red cabbage |
Courgette spaghetti | Strawberry salsa

R220

HOMEMADE PASTA'S

Seasonal pasta | Sun-dried tomato |
Pickled olives | Baby spinach (V)

R165

Add on: smoked chicken or biltong

R185



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SANDWICHES

OPEN PREGO BAGUETTE

Aged sirloin | Caramelised onion marmalade |
Green mango achar

R175

OPEN SMOKED SALMON SANDWICH

Cured salmon | Avocado | Sweet chilli | Sour dough
bread | Kimchi aioli

R175

WAGYU BAGEL

Tempura pickled onion rings | Vine leaf | Oven baked
wedges | Fig brie | Garlic aioli

R195

DESSERTS

APPLE CRUMBLE

Caramel sauce | Apple wafer | Vanilla ice-cream
| Short bread crumb

R105

DEATH BY CHOCOLATE WAFFLE

Chocolate ice-cream | Dark chocolate sauce | Wild berries

R105

STRAWBERRY SHORT CAKE

Whipped cream | Preserved strawberries |
White chocolate crumb | Strawberry confit

R105

SCONES & FLAVOURED TEA

Smoked cheddar cheese |
Homemade jams | Chantilly crème

R115

CAKE OF THE DAY

R110