



Burgundy

RESTAURANT

The Old Harbour, Marine Drive, Hermanus

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www.burgundyrestaurant.co.za





BREAKFAST (served until 11:30)

- Start your day with a **Blueberry & Coconut Detox Smoothie** **R75**
- v • **Health breakfast** Plain yogurt, fruit salad, muesli and a freshly baked mini muffin **R85**
- **Basic breakfast** 2 eggs, bacon, grilled tomato and toast **R75**
 - Add Mushrooms **R35**
 - Add Pattie **R50**
 - Add Haloumi **R40**
 - Add Boerewors **R40**
- **Eggs benedict**
2 poached eggs with hollandaise sauce on toasted ciabatta
 - Salmon Trout **R145**
 - Creamy Chicken livers **R115**
 - Bacon **R105**
- **Savoury mince** with eggs on 2 slices of toast served with cheddar cheese **R120**
- **Croissant** with scrambled eggs **R65**
- Add Smoked Salmon Trout **R60**
- Add Bacon **R30**
- Add Ham **R35**
- The **Ultimate Benedict** with “boerewors”, two poached eggs, hollandaise and biltong powder **R155**
- **Banting Benedict** with two poached eggs on steamed green vegetables, hollandaise and flaked almonds **R145**
- **Poached eggs** on sourdough with smashed avocado and baby spinach **R85**
- Add Bacon **R30**
- Add Smoked Salmon trout **R60**
- Add ham **R35**

SOMETHING SWEET

- Pancake with milktart filling **R65**
- Our famous Burgundy scone with whipped cream and preserves **R60**
- Health bran muffin with preserves and grated cheddar **R55**
- Plain croissant with cheese and preserves **R55**
- **Cake** - served with cream or vanilla ice cream **R55**
- Granadilla Fridge Cheese Cake
- Carrot cake
- Chocolate ganache cake
- Baked cheese cake
- Lemon meringue
- Pecan caramel tart
- Apple tarte tatin with almonds **R60**
- Cape date pudding with salted caramel **R75**
- Vanilla pod crème brûlée **R65**

Milkshakes

- R50**
Chocolate, Strawberry, Vanilla, Lime, Bubblegum, Iced Coffee

PASTA choice of penne, linguini or gnocchi

- Creamy seafood pasta with mussels, calamari, prawns and a red pepper cashew nut pesto **R215**
- Creamy Chicken liver & chilli pasta, served with grated gruberg cheese **R155**
- V • Black olive & basil pesto pasta with pickled tomato **R120**
 - Add bacon **R25** • Add mediterranean vegetables **R25**
- Asian Prawn stir fry, served with noodles, sesame, teriyaki, greens and toasted peanuts **R195**



SEAFOOD

- Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice **R120 | R195**
- Fresh **Mussels**, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta **R85 | R170**
- Fresh local **Line Fish** with coconut infused jasmine rice, basil pesto, tomato and olive salsa and grilled vegetables **R225**
- Grilled wild LM **Prawns** with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad **R285**
- Grilled or beer batter deep-fried **Hake** with a choice of chips, coconut infused jasmine rice or salad **R125**
- Patagonian **Calamari** grilled with peri peri and served with coconut infused jasmine rice or chips **R90 | R180**
- **Combo** deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad **R185**
- Add Prawns - each **R30**
- **Fishcakes (3)** with salad and sweet chilli mayonnaise **R95**
- **Seafood platter** with Prawns (3), Fishcakes (3), Calamari tubes (120g), steamed Mussels, grilled or beer batter Hake, served with chips, jasmine rice and tartar sauce. **R450**

SALADS

- Caesar salad with baby coss lettuce, bacon and anchovies **R110**
- Add chicken **R40**
- Classic caprese salad with buffalo mozzarella **R115**
- V • Salad Niçoise with fresh ciabatta **R115**
- V • Smoked Salmon Trout salad with steamed greens, caper berries, croutons, flaked almonds and a sour cream dressing **R145**
- V • Vegan chickpea salad with lentils, grilled veggies and fresh tomato, fresh mint and toasted almonds. **R125**



TO SNACK....(PLATTERS)

- **Tapas tasting platter**
a selection of cold meats, artichoke, feta, pickled mushrooms, haloumi, fresh ciabatta and Kloovenburg olives. **R315**
- **Cheese Platter**
with 4 South African cheeses, crackers and preserves **R155**
- **Springbok carpaccio**
with rocket, gruberg shavings, cream cheese and fresh ciabatta **R95**
- **Croquettes**
Kleinrivier Gruberg cheese croquettes (5) **R110**

SANDWICHES | Ciabatta | Rye | Seed Loaf | Sour Dough

- Toasted Club Sandwich with bacon, chicken mayo, tomato, coss lettuce, pesto and chips **R115**
- Toasted Chicken mayonnaise with rocket, fresh avocado, Gruberg cheese shavings and chips **R115**

WRAPS | Served with chips or a side salad

- Beef fillet strips and mushroom with slow roasted tomato, rocket and feta **R115**
- Grilled vegetables, sun-dried tomatoes, basil pesto and haloumi **R110**
- Chicken, bacon, pineapple and a honey-mustard dressing **R110**
- Salmon wrap with cucumber, cream cheese, avocado & salad **R145**

- V • Curried lentils served with steamed vegetables and grilled haloumi cheese **R145**

MEAT AND POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce **R155**
- V • **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables **R155**

BURGERS

- Delicious homemade burgers with crispy chips and tomato smoor.
- V • Vegan Mung bean burger with pickled tomato **R145**
 - Cheese beef burger **R145**
 - Chicken schnitzel burger **R155**
 - Full house burger with bacon, cheese, and basil pesto **R175**

FROM THE GRILL (choice of one side)

- A-grade **Beef fillet** (pepper crust or basting) **150g R175**
300g R300
- Grilled **Sirloin** (28 days matured) **300g R185**
- Succulent **Pork spare ribs** **300g R155**
600g R260
- Spicy **Chicken wings** **500g R140**
- Lamb "**Soutribbetjies**" **500g R255**

Sides each **R40**
onion rings | chips | potato wedges | grilled vegetables | green salad

Sauces each **R35**
creamy mushroom | green peppercorn | hollandaise | peri peri

BURGUNDY COCKTAILS

Pink Gintail	R65
Pink tonic, fresh berries, double shot Gordons gin and ice	
Blue Gintail	R65
Blue tonic, fresh berries, double shot Gordons gin and ice	
Strawberry Daiquiri	R95
Blended strawberries, ice, double Bacardi and grenadine	
Aperol Spritz	R75
A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.	
Cosmopolitan	R78
Vodka, triple sec, topped with fresh cranberry and lime juice	
Margarita	R82
Tequila, orange liqueur and fresh lime	
Piña Colada	R78
A Classic blend of coconut cream, pineapple, rum and ice	
Mojito	R75
Rum, mint, fresh lime juice, topped with soda water	
Kir Royal Cassis	R115
MCC Brut, Crème de Cassis	
Pimm's delight	R75
Pimms served with ginger ale and fresh summer fruit	
Long Island ice tea	R95
Bloody Mary	R45
Rock Shandy	R48

BEVERAGES

Cortado	R36
Filter coffee	R20 Large R25
Refill	R12 Large R15
Cappuccino	R35 Large R40
Café Latte, Red Cappuccino	R36
Espresso / Decaf espresso	R18
Double espresso	R24
Chococino	R36
Americano	R28
Hot chocolate, Milo	R34
Rooibos tea, Five Roses	R20
English Breakfast tea, Earl Grey	R22
Camomile, Green tea	R24

SOFT DRINKS

Juices: Ask your waiter	R22
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic (200ml)	R22
Tomato Cocktail (200ml)	R24
Red Bull	R38
Soft Drinks (300ml)	R25
Bos Ice Tea (lemon or peach) (300ml)	R30
Red Grapetiser, Appletiser (300ml)	R28
Cordials	R8
Sparkling or Still water (500ml)	R20
Sparkling or Still water (1lt)	R36

BRANDIES

Wilbebeest	R24
Richelieu	R20
KWV 10	R28
Van Ryn 12	R45

WHISKY

Bells, J&B	R24
Jameson's	R32
Jack Daniels	R34
Johnny Walker Black	R36
Glenmorangie (Single Malt)	R48
Bains	R26

BEERS

Draught Beer

Castle Lite Draught		300ml	R36
		500ml	R50
Stella Artois Draught		300ml	R36
		500ml	R55
Old Harbour Craft beer		300ml	R36
		500ml	R55

OTHER BEERS

Heineken	R32
Becks - Non Alcoholic	R35
Windhoek Lager	R28
Windhoek Draught (440ml)	R42
Savanna Dry, Light, Lemon (non alcoholic)	R36
Hunters Dry, Smirnoff Spin	R36
Cluver & Jack craft cider	R50

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Six Dogs - Blue	R40
Gordon's	R22
Crueland KWV	R32
Inverroche - Amber	R38

VODKA

Absolut	R26
Count Pushkin	R23

RUM

Captain Morgan	R22
Spiced Gold	R22
Bacardi	R20

HOUSE WINE

White	500ml / 1000ml	R80 R160
Red	500ml / 1000ml	R80 R160

WHITE WINE SELECTION

Pieter Cruythoff Brut (Sparkling)	R185
Pongracz Brut	R360 R92
Bouchard Finlayson Blanc de Mer	R195
Hermanuspietersfontein Kaalvoetmeisie	R215 R52
Gabrielskloof Sauvignon Blanc	R195 R50
Sophie Sauvignon Blanc	R185
Durbanville Hills Unwooded Chardonnay	R175 R44
Ataraxia Wooded Chardonnay	R525
Creation Viognier	R255
Creation Chenin Blanc	R345 R85
Beaumont Chenin Blanc	R250 R64
Gabrielskloof Chenin Blanc	R230

CHAMPAGNE SELECTION

Veuve Clicquot	R1080
Moët & Chandon	R980

PINK SELECTION

Pongracz Brut Rosé	R360 R92
Hermanuspietersfontein Bloos	R195 R50
Lomond Merlot Rosé	R145 R38

RED WINE SELECTION

Allesverloren Cabernet Sauvignon	R315
Durbanville Hills Cabernet Sauvignon	R185 R47
Hermanuspietersfontein Posmeester	R215 R54
Lomond Merlot	R265
Wijnskool Shiraz	R245
Villion, Zak Skobbejak Shiraz	R180 R45
Beyerskloof Pinotage	R195
Ataraxia Pinot Noir	R525
Bosman Pinot Noir	R400
Newton Johnson Full Stop Rock	R395
Bouchard Finlayson Hannibal	R570
Creation Syrah Grenach	R375

Corkage	R50
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LIQUEUR SELECTION

Peppermint	R22
Jägermeister	R25
Pernod	R25
Campari	R26
Omega Tequila	R25
Frangelico	R30
Amarula	R30
Cointreau	R30
Grappa	R30
Kahlúa	R30

SPECIAL BRANDY AND WHISKY

Glenmorangie Single malt	R48
Laphroaig Single malt	R55
Glenlivet Single malt	R42
Hennessy Cognac	R52
Van Ryn 12 Brandy	R45