Since 1988

LUNCH Menu

www.burgundyrestaurant.co.za
028 312 2800





THE LIGHT SIDE

- V • **Cheese Croquettes** (3) with preserved green fig **R145**
- • **Smoked Salmon trout** with sesame, capers, grilled haloumi and lemon **R175**
- • **Grilled Patagonian Calamari**(120g) and clam bowl with tomato smoor, baby spinach & chilli **R155**
- • **Springbok Carpaccio** with rocket, Grüberg shavings, cream cheese and fresh ciabatta **R165**
- • **Bobotie Springrolls** (3) with salsa and an Asian dipping sauce **R145**
- • **Creamy chicken livers** on toasted sourdough with a hint of chilli and a sprinkle of salsa **R135**
- • **Garlic &Cheddar bun** **R45**

SALADS

- • **Caprese Burrata** with a tomato salad, fresh basil, pesto and extra virgin olive oil **R185**
- • **Chicken Ceaser** salad with crispy bacon bits and an anchovy dressing **R165**
- V • **Vegan Chickpea** salad with lentils, grilled veggies, fresh tomato, mint and toasted almonds **R165**





OPEN SANDWICHES SERVED ON TOASTED CIABATTA

- • **Marinated Beetroot**, goat cheese, walnuts, fresh rocket and a Beetroot mayo dressing **R165**
- • Fried **Beef** fillet strips, marinated mushrooms, slow roasted tomato, feta and rocket **R155**
- V • **Mediterranean** grilled vegetables, basil pesto, pickle tomato and grilled haloumi **R145**

TOASTED SANDWICHES SERVED WITH CHIPS

Ciabatta / Sour Dough / Seed loaf

- • Toasted **Chicken mayonnaise** with rocket, Grüberg Cheese and fresh avocado **R145**
- • **Salami**, Camembert and tomato chilli jam **R155**
- • **Classic Club** with chicken mayo, bacon, tomato, coss lettuce and pesto **R155**

TO SHARE

V • **Vegan tasting platter** | Serves two
A selection of olives, marinated Artichokes, Falafel, Mung bean slider, pickled tomato, marinated baby mushrooms, fresh ciabatta and a vegan chili mayo dip **R325**

• **Tapas tasting platter** | Serves two
A selection of olives, Artichokes, haloumi, a croquette, feta, pickled tomato, marinated baby mushrooms, ham, springbok carpaccio, salami and fresh ciabatta **R425**

• **Cheese Platter**
4 South African Cheeses, a Grüberg Croquette, crackers and preserves **R255**





MAINS

V • Vegan **Mung Bean Burger** with pickled tomato and chips **R165**

V • Lentil **Bobotie** with banana and coconut, chutney, jasmine rice and salsa **R245**

V • **Gnocchi** with baby spinach, baby peas, basil pesto and sprinkled with crispy onion and Grüberg cheese **R265**

V • **Pesto Linguini** with fresh cherry tomato, olives, basil, toasted pinenuts, Grüberg cheese **R175**
Add 10 prawns tails **R85** | Add Chicken **R65**

• Fresh local grilled **Line fish** (260g) with beetroot and potato mash, courgettes, creamy lemon butter sauce **R295**

• Grilled **Sole** (300g) with a caper, parsley and fresh mussel sauce, served with a side of choice **(STA) R385**

• Grilled or Beer battered deep-fried **Hake** and chips with tartare sauce **R185**
Add 120g calamari **R85**

• Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice **R160 | R320**

• Patagonian **Calamari** grilled with peri peri and served with coconut infused Jasmine rice or chips **R125 | R250**

• Grilled **LM Prawns** with peri-peri or lemon butter, served with coconut infused Jasmine rice and a fresh green salad **R375**
Add 120g Calamari **R85**

• Fresh **Mussels** steamed with Sauvignon Blanc, thyme, garlic, celery and served with toasted Ciabatta and mayonnaise **R125 | R250**
Add Cream **R35**

• **Fishcakes** (3)served with an avo caprese salad **R185**

• Creamy **Seafood pasta** with mussels, prawns, calamari and a red pepper and cashew nut pesto **R285**

- **Chicken Schnitzel** served with a creamy mushroom sauce and a side of choice **R225**
- A-grade **Beef Fillet** Grilled to perfection. With a side of choice. **150g R240** **300g R395**
- **Lamb Soutribbetjies** served with corn on the cob, stem broccoli and fresh lemon **500g R295**
- Smashed **Cheese Burger** with tomato, salad, chips and onion rings **100g R145** **200g R185**

Add bacon **R40** | Add pesto **R45**




SIDES

- Onion rings | Chips | Potato wedges | Coconut Jasmine rice | Corn on a Cob **R45**
- Grilled vegetables | Small Greek salad | Pumpkin fritters (3) **R55**

SAUCES

- Creamy mushroom | Green pepercorn | Hollandaise | Peri-Peri | Basil pesto **R45**




SWEET SIDE

- Pancake with milktart filling, served with ice cream **R85**
- Our famous Burgundy scone with whipped cream and preserves **R75**
- Health bran muffin with preserves and grated cheddar **R75**
- Plain croissant with cheese and preserves **R95**

All our cakes are freshly baked on the premises
served with whipped cream or vanilla ice cream

- Carrot cake with cream cheese icing **R85**
- Chocolate ganache cake **R80**
- Baked new York style Cheese cake **R85**
- Lemon meringue **R80**
- Crêpe Suzette **R85**
- Apple tart with almonds **R55 | R80**
- Vanilla pod crème brûlée **R85**
- Cape date pudding with salted Caramel **R95**
- Pecan tart **R85**

TRY THE FAMOUS "Springbokkie" Single R30 Double R50

BURGUNDY COCKTAILS

Pink Gintail R95
Ice blended with strawberries, topped with double Gordons gin and pink tonic.

Strawberry Daiquiri R125
Blended strawberries, ice, double Bacardi and grenadine

Aperol Spritz R115
A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.

Espresso Vodka Martini R95
A new contemporary mix with Skyy vodka, Frangelico and Kahlúa, shaken up with a shot of espresso

Margarita R115
Tequila, orange liqueur and fresh lime

Piña Colada R105
A Classic blend of coconut cream, pineapple, rum and ice

Mojito R105
Rum, mint, fresh lime juice, topped with soda water

Rooibos Royal R125
MCC Brut, Rooibos aperitif

Long Island ice tea R125
The classic version with all the favourites and topped with Coca Cola

BEVERAGES

Cartado	R38
Filter coffee	R28 Large R35
Cappuccino/Flat White	R40 Large R52
Café Latte, Red Cappuccino	R44
Espresso / Decaf espresso	R24
Double espresso	R28
Chococino	R44
Americano	R30 Large R36
Hot Chocolate, Milo	R44
Rooibos tea, Five Roses	R28
English Breakfast tea, Earl Grey	R32
Camomile, Green tea	R32

SOFT DRINKS

Juices: Ask your waiter	R34
Mixers	R28 (200ml)
Tomato Cocktail	R38 (300ml)
Red Bull	R42
Soft Drinks	R38 (300ml)
Ice Tea (lemon or peach)	R42 (200ml)
Red Grapetiser, Appletiser	R45 (300ml)
Cordials	R12
Sparkling or Still water	R28 (500ml)
Sparkling or Still water	R45 (1lt)

BRANDIES

Wildebeest	R28
Wildebeest VS	R40
KWV 10	R34
Van Ryn 12	R55

WHISKY

Bells, J&B	R26
Jameson's	R38
Jack Daniels	R40

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Six Dogs - Blue	R40
Gordon's	R24
Cruxland	R36
Inverroche - Amber	R38

VODKA

SKYY	R28
Count Pushkin	R24

RUM

Captain Morgan	R24

BEERS

Draught Beer

Devil's Peak Lager	500ml	R65
Stella Artois Draught	500ml	R70
Old Harbour Craft beer	500ml	R70
Bezwill Pale Wolf	440ml	R65

OTHER BEERS

Heineken	R36
Black label	R30

Devils Peak Zero	R36
Corona Cero	R36
Savanna Dry, Light, Lemon	R42
Flying Fish Lemon	R42

HOUSE WINE SELECTION | DIE SEEROWER BENDE

Sarel Seemonster | Sauvignon Blanc	R185
Rosa Rabbedoe | Rosé	R185
Ben Bullebak | Merlot	R195

WHITE WINE SELECTION

Hermanuspietersfontein | Sauvignon Blanc	R285 | R72
Escape | Sauvignon Blanc	R295 | R75
Gabrielskloof | Sauvignon Blanc	R255 | R65
Bouchard Finlayson | Blanc de Mer	R255 | R64
Cap Maritime | Chardonnay	R365 | R90
Ataraxia | Chardonnay	R665
Hamilton Russell | Chardonnay	R1150
Creation | Chenin Blanc	R535 | R135
Beaumont | Chenin Blanc	R345 | R85
Whalehaven | Viognier	R295 | R75

ROSE

Hermanuspietersfontein | Bloos	R285 | R72
Barton	R245

MCC | BUBBLY SELECTION

Benguela Cove | Brut	R385
Kloovenburg | Grenache Brut Rosé	R265 | R66
Krone | Brut	R445 | R105

RED WINE SELECTION

Alvi's Driff 221 | Pinotage	R295 | R75
Southern Right | Pinotage	R645
Arendskloof | Shiraz	R295
Gabrielskloof | Syrah	R325 | R80
Cap Maritime | Pinot Noir	R385 | R98
Ataraxia | Pinot Noir	R665
Bouchard Finlayson | Galpin Peak Pinot Noir	R835
Ernst & Co | Merlot	R345 | R85
Hermanuspietersfontein | Posmeester	R305
Vergelegen | Mill Race	R395
Stettyn | Cabernet Sauvignon	R195 | R48
Villion | Cabernet Sauvignon	R425
Creation | Syrah Grenache	R555
Wildekrans | Barrel Select Cape Blend	R645

Corkage R70

LIQUEUR SELECTION

Peppermint	R24	Amarula	R32
Jägermeister	R26	Cointreau	R32
Bobbejaan	R28	Grappa	R35
EL Jimador Tequila	R32	Kahlúa	R32
Frangelico	R32	Grand Mineur	R36