

FONDÉ EN 2004

PASTIS

BREAKFAST

Full English breakfast.....	54
Omelette du jour.....	42
Croissant w/ warm bacon & brie.....	34
Smoked kippers w/poached eggs.....	44
Eggs Benedict w/salmon or bacon.....	56
Scrambled egg & smoked salmon w/ Hollandaise sauce.....	54
Berry smoothie.....	24

SALADES (11.45 - 22.00)

Warm goat's cheese w/berries.....	48
Pastis Caesar salad w/ bacon.....	46/66
Snow crab and baby squid.....	56
Greek.....	38/54
Cobb w/bacon, chicken, egg & avo.....	56
Rocket, pear & blue cheese.....	38/54
Honey-roasted butternut & beetroot.....	52
Salad Niçoise.....	54

SANDWICHES (11.45 - 22.00)

Croque monsieur.....	34
French dip rare roast beef w/ red wine jus.....	58
Grilled sardines w/ tomato & onion.....	44
Tender pork shoulder w/ apple sauce and pearl onions.....	52
Toasted chicken mayo.....	42
Crispy bacon & brie w/ grilled mushroom & onion marmalade.....	46
Smoked salmon w/ crème fraîche.....	56
Chicken wrap w/ sweet chilli jam.....	56
Shitake & brown mushrooms w/ lemon & herbs.....	42

PASTA

Linguini w/ roast veg.....	64
Spaghetti carbonara.....	70
Penne w/ chicken & pistou.....	72
Artichoke ravioli w/ tomato & walnuts.....	74
Seafood linguini.....	76

CAFE

Café latte.....	17
Filter coffee.....	12
Cappuccino.....	17
Espresso.....	13
Machiato.....	13
Chocacino.....	15
Mint tea.....	13
Camomile tea.....	13
Green tea.....	13
Earl Grey.....	13
Irish coffee.....	22
Dom pedro.....	26

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HORS D'OEUVRES

Onion soup gratinée.....	44
Tian of prawns and avocado w/ sweet chilli jam.....	56
Champagne scallops on horseback.....	48
Springbok carpaccio w/ rocket and pecorino.....	56
Escargot w/ garlic butter.....	46
Cajun calamari w/ harissa mayo.....	48/70
Steak tartare w/ quail egg.....	56
Oak-smoked Franschoek trout.....	54

SEAFOOD

Moules marinière w/ white wine sauce.....	52/78
Paella w/ cajun calamari, diablo prawns & garlic white wine mussels.....	82
Sea bass w/ Maldon sea salt.....	SQ
Fresh seafood platter for two/three.....	SQ
Kingklip fish cakes w/ beurre blanc sauce.....	72
Fresh catch of the day.....	94
Pan-Fried Norwegian salmon.....	104
Tiger prawns w/ sauce diablo.....	134
Grilled lemon butter langoustines.....	SQ

GRILLADE

Karoo lamb shank w/ feta & herbs.....	98
Ginger orange duck w/ noodles.....	96
Chicken cordon bleu.....	78
Sirloin steak w/ Béarnaise sauce.....	98
Kudu loin w/ raspberry jus.....	106
Pastis famous gourmet burger chicken or beef.....	56
w/ blue cheese.....	66
w/ bacon & cheese.....	68
w/ bacon & avo.....	68
Pork ribs w/ Pastis marinade.....	68/88
Fillet steak au poivre.....	118
Crispy pork belly w/ saffron mash & apple onion veloute.....	96

DESSERT

Pecan nut pie w/ mascarpone.....	32
Apple tartin.....	34

Bread and butter pudding.....	32
Tarte au citron.....	32
Baked cheesecake.....	36

Crème brûlée.....	34
Dark & white chocolate mousse.....	38
Lindt chocolate nemesis.....	42