



ZORGVLIEET

## De Herenhuis 1692

### À la Carte menu

400g Sirloin on the bone | homemade French fries | seasonal vegetables  
R340

800g Tomahawk steak to share | homemade French fries | seasonal vegetables  
R700

200g Norwegian Salmon | baby potatoes | seasonal vegetables  
R290

Ravioli | burned butter sauce  
R160

Garden salad  
R120

### Daily highlights

*Making your dining experience different each time, by creating seasonal dishes with the best quality ingredients we can get.*

*\*Please ask the waiter for more information\**

Fettuccini pasta | wild mushrooms | black truffle  
R170

Herbs & pistachio crusted rack of lamb | pearl couscous | seasonal vegetables |  
hummus & mint yogurt  
R260

Soft shell crab | sticky rice | salsa  
R200



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### Platters

*Platters are thoughtfully created for sharing, savour your wine and indulge in a communal feast*

Three meat sharing platter R420

Cheese plater R200

*Add on*

Salami R60

Parma ham R60

### After lunch delights

*End your day with a sweet after taste.*

De Herenhuis apple tart | fresh cream  
R55

Traditional malva pudding | custard  
R55

Flavoured panna cotta  
R55

Ice cream | chocolate sauce  
R55

Affogato  
R40



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