



LA TÊTE

Thursday 14th June 2018

Lunch

Plat du Jour R140

Oak Valley Sausage, Beans & Bacon

Glass of Topography Chenin/Fable Mountain Night Sky/750ml Water

Olives	R30
Duck Liver Parfait	R85
Pork Rillettes & Radishes	R75
Broccoli Vinaigrette	R80
Grilled Ox Heart & Beetroot	R80
Aubergine, Crème Fraîche & Parsley Salad	R80
Grilled Jerusalem Artichokes, Roast Onion & Watercress	R75
Mussels, Leeks & Bacon	R95
Salt Hake, Potato & Boiled Egg	R85
Octopus, Fennel & Sea Spinach	R95
Deville Chicken Hearts & Potato	R85
Roast Bone Marrow & Parsley Salad	R90
Roast Squash, Mint & Goats Cheese	R125
Carpenter, Lentils & Green Sauce	R125
Ox Tongue, Chard & Mustard	R135
Roast Duck Breast, Chips & Aioli	R150
Chips	R45
Green Salad	R40
Brussel Sprouts	R40
Cauliflower Cheese	R60
Lemon Posset	R75
Floating Island	R85
Profiterole & Vanilla Ice Cream	R45
Affogato	R40
Madeleines	(15 mins) (½ dozen) R44
	(1 dozen)

WINTER SPECIAL R220

Combine 3 starters and /or desserts

Please inform your waiter if you have any food allergies

A discretionary service charge of 12% will be added to the bill of parties over 6 or more.

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