



LA TÊTE

Thursday 6th December 2018
Lunch

Plat du Jour R160
Roast Quail, Chips & Aioli
Glass of TSW Sauvignon Blanc or Marras Grenache or 750ml Water

Olives	R40		
Native Oysters	R18/each		
Chicken Liver Parfait	R95		
Grilled Harders & Aioli	R35/each		
Asparagus & Hot Butter	R85		
Salt Hake, Cucumber & Green Sauce	R90		
Grilled Green Beans & Karoo Crumble	R90		
Aubergine, Crème Fraiche & Parsley Salad	R90		
Mussels, Leeks & Bacon	R95		
Broccoli Vinaigrette	R85		
Octopus, Fennel & Sea Spinach	R95		
Grilled Ox Heart & Beetroot	R85		
Baked Trotter & Hen's Egg	R90		
Devilled Chicken Hearts & Potato	R85		
King Oyster Mushroom & Poached Egg on Toast	R145		
Hake, Russian Kale & Lemon	R145		
Roast Lamb Loin, Peas & Bacon	R150		
Chicken & Leek Pie (for 2/25 mins)	R320		
Chips	R50		
Green Salad	R45		
Roast Cauliflower	R50		
Panna Cotta & Gooseberries	R80		
Dark Chocolate & Orange Pot	R85		
Floating Island	R80		
Raspberry & Almond Tart	R90		
Madeleines	(15 mins)	(½ doz)	R48
		(1 doz)	R94

Please inform your waiter if you have any food allergies.

A Discretionary service charge of 12% will be added to parties of 6 or more.

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