



LA TÊTE

Friday 12th April 2019
Lunch

Plat du Jour R160
Deep Fried Fish Sandwich
Glass of David & Nadia Chenin Blanc or Marras Grenache or 750ml Water

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|--|-----------|---------|-----|
| Olives | R40 | | |
| Anchovy Toast | R40 | | |
| Chicken Liver Parfait | R95 | | |
| Aubergine, Crème Fraiche & Parsley Salad | R90 | | |
| Grilled Green Beans & Goat's Cheese | R90 | | |
| Broccoli Vinaigrette | R85 | | |
| Confit Tuna, Little Gem & Aioli | R110 | | |
| Octopus, Fennel & Rocket | R100 | | |
| Salt Hake, Cucumber & Green Sauce | R95 | | |
| Mussels, Leeks & Bacon | R100 | | |
| Devilled Chicken Hearts & Potato | R90 | | |
| Baked Pig Head & Hen's Egg | R95 | | |
| Crispy Duck & Radishes | R95 | | |
| Porcini Mushrooms & Poached Egg on Toast | R180 | | |
| Santer, Chicory & Anchovy | R185 | | |
| Yellowtail, Chips & Tartare | R195 | | |
| Sweetbreads, Peas & Bacon | R195 | | |
| Duck Breast, Lentils & Mustard | R220 | | |
| Chips | R50 | | |
| Roast Cauliflower | R50 | | |
| Green Salad | R50 | | |
| Hot Cross Bun & Butter | R30/each | | |
| Floating Island | R95 | | |
| Panna Cotta & Figs | R95 | | |
| Chocolate & Orange Pot | R95 | | |
| Affogato | R55 | | |
| 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