

October 2011

Reuben's

at the robertson
SMALL HOTEL

Concept chef: Reuben Riffel

Executive Chef: Gerhard Kotze

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STARTERS

Spanspek, proscuitto, pear and rocket salad, Klipdrift-blue cheese and honey vinaigrette **55**

Marinated mixed tomato, artichoke salad, olive caramel, deep fried bocconcini, pesto, tomato chutney **60**

Lightly smoked franschhoek **trout carpaccio**, red onion, avocado, orange, jalapeño and ponzu dressing **58**

Chilli salted squid, mint-basil, sprout salad, chilli caramel, lime mayonnaise **62**

Reubens **chicken noodle soup** lightly spiced with white pepper and miso, served with shitake mushrooms and baby spinach **48**

MAINS

Roasted beef fillet, herb-mustard butter, mcgregor port-bay leaf cream, asparagus, roasted vine tomatoes, fondant potato **165**

Grilled tiger prawns with chillies, garlic, parsley served with pernod-butternut veloute, angel hair pasta **130**

Crisp duck confit, toasted cashew creme, soy braised roots, spiced duck sauce **125**

Braised and crisp pork belly, chilli ginger caramel, potato creme, button mushrooms and radish **120**

Goats cheese ravioli, yellow pepper essence, pine nuts, confit tomato, spinach and olives **82**

Franschoek trout, sweet corn puree, vanilla-carrot veloute, deep fried gnocchi, shrimp-tomato and herb salsa **90**

Curry of lamb, steamed basmati, spicy pineapple and cucumber salsa **115**

SIDE DISHES R20

Greek style salad with mustard and honey

pommes puree with truffle oil, parmesan

creamed baby spinach

triple cooked fries with aioli

fine beans with almonds and garlic



DESSERTS

Bon courage white muskadel **creme brûlée**, poached peach, strawberry ice cream **55**

Vanilla ice cream, Klipdrift gold, hazelnut **affogato** **55**

Panna cotta, chocolate fondant, apricot coulis, strawberry marshmallow **55**

Dewets hof pinot **sorbet** served with lightly poached seasonal fruit of the valley **55**

cheese Platter, local cheeses, parmesan & black pepper crackers, preserves **55**