

January 2012

Reuben's

at the robertson
SMALL HOTEL

Concept chef: Reuben Riffel

Executive Chef: Gerhard Kotze

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STARTERS

Prawn Cocktail, Iceberg lettuce, Chillies, Mangoes **65**

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

Double baked Gruyere soufflé, waldorf salad, **raison puree**, vanilla citrus vinaigrette **70**

Chilli salted squid, mint-basil, sprout salad, chili caramel and lime mayonnaise **64**

Sticky Duck confit salad, avocado, papaya, miso mayonnaise, cinnamon dressing **67**

Steak Tartar, olive Cream, toast, balsamic reduction and rocket red onion salad **65**

Caramelized onion bluecheese tart, tomato jam, rocket red onion salad and deep fried onion ice cream **68**

SIDE DISHES R20

Greek style salad with honey and mustard

pommes puree with truffle oil, parmesan

creamed baby spinach

triple cooked fries with aioli

fine beans with almonds and garlic

MAINS

Roasted Chalmar Fillet, herb-mustard butter, McGregor port-bay leaf cream, fine beans, roasted vine tomatoes, rosti potato **165**

Peppered Springbok steak, potato fondant, chocolate salsa, braised red cabbage, blueberry gastrique **170**

Grilled tiger prawns with chillies, garlic, parsley served with pernod-butternut veloute, angel hair pasta **135**

Braised and crisp pork belly, chili ginger caramel, potato creme, button mushrooms and radish **125**

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

Franschhoek trout, warm sweet corn salad, carrot-apple emulsion, tomato and prawn salsa **95**

DESSERTS

Bon courage white muskadel **creme brûlée**, poached plum, plum ice cream **60**

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

Death by chocolate, served with caramelized cherries **78**

Vanilla panna cotta, citrus compote, lemon curd, lemon sorbet and passion fruit syrup **65**

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

