

JULY 2011

Reuben's

at the robertson
SMALL HOTEL

Concept chef: Reuben Riffel

Executive Chef: Gerhard Kotze

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LUNCH & ROOM SERVICE MENU

Salmon Sandwich, seed loaf, crème fraiche, baby leafs, capers, red onion

60

Home Made **Lamb Burger**, rocket, crispy Bacon, matured cheddar & frites

60

Antipasto Plate, selection of cured meats, cheeses, preserves & brioche

57

Nicoise Salad, tuna, boiled egg, olives, beans

55

french style **Onion Soup**, Klein Rivier gruyere and Fairview camembert toast

35

Pumpkin and Boegoe soup, basil pesto, parmesan

35

Oxtail, served with sage polenta, mange tout, root vegetables and baby onions

80

carrot cake, Indonesian cinnamon ice cream, cream cheese frost quenelle, raisin coulis, walnut crunch

55

apple crumble, caramel, hazelnuts and vanilla ice cream

55

malva pudding, orange date puree, pears, amarula ice-cream

55

selection of **ice cream & sorbet** - 3 scoops

30

cheese platter, local cheeses, parmesan & black pepper crackers, preserves