

Reuben's

at the robertson
SMALL HOTEL

Concept chef: Reuben Riffel

Executive Chef: Gerhard Kotze

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2 course 195

3 course 270

4 course 315

SIDE DISHES R35

greek style salad with mustard and honey

pommes puree with truffle oil, parmesan

creamed spinach

fries with aioli

fine beans with almonds and garlic



SOUPS

Pumpkin and boegoe soup, basil pesto, parmesan
red lentil, carrot soup with double cream yoghurt and coriander
french style **onion soup**, Klein Rivier gruyere and Fairview camembert toast

STARTERS

Chilli, salt **squid**, aioli, pickled cucumber, nuac cham, nahm jim
warm **sweet potato, butternut, pear and celeriac** salad, herb tuille, gorgonzola-brandy dressing, celery, walnut and pink apple
mascarpone, blue cheese tart, caramelized onion, tomato jam, rocket
warm **duck breast salad**, orange segments, miso-honey mayonnaise, cinnamon soy vinaigrette, soft lettuce and peanuts

MAINS

Oxtail, served with polenta, mange tout, turnips, carrots and baby onions
shrimp, chicken cream curry, basmati rice, fresh tomato salsa and poppadom
grilled chalmar **beef sirloin**, green peppercorn sauce, french beans, frites
crispy **pork belly**, chilli-ginger caramel, potato crème, brown mushroom, sautéed greens
roasted linefish, creamy naartjie sauce, pommes puree, glazed carrots, turnips and butternut
deep fried **gnocchi**, mushrooms, butternut, baby spinach, parmesan toasted pumpkin seeds. brown butter

DESSERTS

carrot cake, Indonesian cinnamon ice cream, cream cheese frost quenelle, raisin coulis, walnut crunch
apple crumble, caramel, hazelnuts and vanilla ice cream
malva pudding, orange date puree, pears, amarula ice-cream
selection of **ice cream & sorbet** - 3 scoops
cheese Platter, local cheeses, parmesan & black pepper crackers, preserves