

Liberté

BISTRO



*The Little Bistro
With The Big Heart*



petit-dejeuner | BREAKFAST

① *Brioche French Toast with yoghurt, fruit & honey | R95*

With a touch of nutmeg, cinnamon and vanilla on our signature

Brioche loaf

ADD BACON | R39

Salmon, Capers & Dill Omelette with Crème Fraiche | R145

Made with free range eggs and herbs and served with sourdough toast

Basque Pipérade with free range eggs | R129

A comforting poached egg breakfast with hints of onion, garlic and peppers in a tomato sauce with toast

ADD BACON | R39

① *Spicy Ratatouille on Sourdough with Fried eggs | R120*

Slow cooked summer vegetables with a kick of heat on toasted sourdough with two farm fresh organic eggs fried

① *Liberté Yogurt Tart with Oat Crust & Fresh Fruit | R129*

The pairing of flavourful oats and creamy yogurt make this yogurt tart a show-stopper. Topped with fresh fruit, you have a winning start to the day

Liberte Eggs Benedict | R139

Sourdough toast served with two poached eggs, wilted spinach and a lemon cream sauce, served with bacon or salmon

① *French Toast Crêpes with stewed strawberries | R149*

Light, lemony ricotta crêpes served with yoghurt and honey

① *French Toast Croissant with strawberries & St Germain | R139*

Better than any French toast you've had – cream cheese, strawberry preserves and hints of elderflower



Special Mimosa Brunch Menu Available | R345 per person

Enquire from Waitron – Includes 4 Mimosas & Brunch Meal

Available 9am – 3pm DAILY



vegan



vegetarian



① *Mushrooms on Toast | R125*

Mushrooms in a light cream sauce with thyme on sourdough toast, served with two free range poached eggs

① *Sweet Parisian | R79*

Bowl hot chocolate & butter croissant plain

① *The Parisian | R69*

Choice of: Croissant | Pain au chocolat | Berry muffin | Mini brioche | served with jam & butter and coffee of your choice

Filled Real Butter Croissants

Emmenthal, Ham, Mayo, Mustard & Rocket R98

Salmon, Scrambled Eggs, Mayo, Avocado & Rocket R129

① Scrambled Eggs, Cottage Cheese, Rocket & Tomato R89

Bacon, Scrambled Eggs, Mayo, Lettuce & Tomato R89

Build Your Own Breakfast

Bacon R39

Avo R32

Spinach R32

2 free-range eggs R28

Salmon R58

Halloumi R38

Roasted Cherry Tomatoes R38

GMO Free Sourdough 2 slices R35

Pain au Chocolat | Chocolate Croissant R45

Plain Croissant R39

Beef sausage R35

Souffle omlette R65

"We don't see things as they are,
we see them as *we* are."

- ANAÏS NIN





repas légers | LIGHT MEALS

Toasted Sandwiches served on GMO Free Pain De Campagne (Sourdough) or Baguette

Emmenthal, ham, mustard & mayo R110

Salmon, scrambled eggs, mayo & avocado R139

- Scrambled eggs, cottage cheese & slow roasted tomatoes R110

Bacon, Emmenthal, tomato & mayo R110

Bacon, Avo, Chicken, Emmenthal & mayo R129

- Emmenthal, tomato & pickled red onion R98

Tuna, mayo & capers R110

Roast chicken, mayo, Emmental & olives R110

- Grilled zucchini, Emmental & roasted cherry tomatoes with Olive Tapenade & mayo R110

All served toasted or plain with Chips, coleslaw or French Bistro Salad

Croque Monsieur | R145

The ultimate ham & cheese sandwich done the French way. Béchamel sauce, ham, cheese and a smear of Dijon mustard on fresh brioche then grilled until it's oozing. This sandwich is the king of grilled cheeses.

Vol-Au-Vent (Mini Tart)

- Potato, leek and thyme R120

- Mushrooms, Cream & Thyme R145

Beef Bourguignon R149

Coq Au Vin R145

Salmon, Spinach & Cream Cheese R149

All served in a puff pastry round with a small French Bistro salad or Chips

- Baked french camembert with honey, thyme & paprika | R240*

Served with a collection of toasted breads & artisanal crackers – perfect for sharing



canapés | MADE FOR SHARING



- 🍷 *Avocado Spinach Hummus | R98*
Served with artisanal rosemary sea salt crackers and marinated olives

- 🍷 *Zucchini And Halloumi Skewers | R110*
Marinated in a light basil and lemon dressing and grilled - served with ribbons of zucchini

Petit Vol-Au-Vent Canapes | 4 pieces to share

- 🍷 Petit potato, leek and thyme R110
- 🍷 Petit Mushroom, Emmenthal, cream & thyme R139
- Petit Beef Bourguignon R139
- Petit Coq Au Vin R129
- Petit Salmon, Spinach & Cream Cheese R139

- Salt & Pepper Squid | R129*
Served with a garlic & lemon mayo

Petit Crostini | 4 pieces to share

- 🍷 Emmenthal, ham, mustard, mayo & rocket R89
- 🍷 Roquefort, pear, honey & rocket R95
- Smoked salmon, caviar & Crème Fraiche R159

- 🍷 *Cheese & Fruit Plate | perfect for sharing | R175*
Camembert, Emmenthal, Gorgonzola & Parmesan with Tomato Jam, artisanal crackers, marinated olives & fresh bread



"Each friend represents a *world in us*, a world possibly not born until they arrive, and it is only by this meeting that a new world is born."

- ANAÏS NIN





salades | SALADS



French Bistro Salad | R89

A refreshing leafy salad with marinated red onions, chives, pecans and Danish feta - *light and clean*

Crunch Chicken & Avo Salad | R139

Strips of chicken breast marinated in buttermilk and fried served on a bed of salad with avocado - succulent and crunchy

French Chicken Salad | R139

Chicken breast strips in a honey mustard marinade served with salad greens, avocado and croutons with a scattering of celery & almonds

Liberté Niçoise | R139

Originating from Nice in France, this salad has tuna, boiled egg, olives and croutons on a bed of greens with a twist of olive tapenade



Green Goddess | R149

Avocado, asparagus, cucumber, mint and feta on greens with our signature herbed dressing



Spring Detox Cauliflower Salad | R139

Roasted cauliflower, chick peas, pear and avocado with a grainy mustard & citrus dressing and greens. Served with Hummus & Fresh Pear

ADD HALLOUMI | R38



Vegan White Bean Salad | R139

Filling and healthy this salad is served tossed in a vivid, green herbed dressing and served with roasted red onion and salad greens



Roquefort Pear Salad | R139

Tangy blue cheese, sweet pears and crunchy walnuts on a bed of greens with a mustardy vinaigrette

ADD BACON | R39

All our salads are served with artisanal rosemary crackers and very lightly dressed so you can always add extra dressing to your taste

DRESSINGS AVAILABLE

Grainy Dijon Dressing | Herbed Dressing | Olive Oil & Balsamic



le potage | SOUP



① *Carrot Soup | R110*

Made with vegetable broth, cream and butter
This vibrant and elegant soup has to be tried summer or winter, served with bread

French Onion Soup | R110

Warm, cozy and flavourful, prepared with beef stock and caramelised onions, topped with croutons covered in melted Gruyere cheese

les pâtes | PASTA *Choice of Linguine or Penne

Moules Aux Linguine | R189

Mussels in the half shell swirled in a fragrant white wine, onion & garlic cream sauce

① *Danish Feta, Zucchini, Chilli & Basil Linguine | R159*

This luscious pasta with deliciously creamy Danish feta cheese is loaded with tender zucchini, chopped fresh tomato and sprinkled with fresh basil and a hint of chilli. A totally satisfying vegetarian dish

French Onion Chicken Meatballs | R159

Flavourful, hearty and crazy delicious, these tender and juicy chicken meatballs are simmered in a French Onion sauce topped with Emmenthal cheese and thyme served with linguine



① *Portobello Linguine | R159*

Sliced Portobello mushrooms in a light cream, thyme & white wine sauce with a touch of chilli - simplicity itself

Chicken Dijon Linguine | R189

Creamy and indulgent with soft shreds of chicken breast, mushrooms and peas in a cream and mustard sauce

① *Gnocchi Au Roquefort | R169*

Light potato pillows boiled and served with a vibrant blue cheese sauce

① *Gnocchi Tartiflette | R169*

An Alpine speciality with a twist – flavours of onion, cheese and wine in a cream sauce on potato gnocchi



plats principaux | MAIN DISHES

Chicken Breast In Dijon Cream Sauce | R189

A luxurious dish of French mustard chicken breasts in a white wine cream sauce

Filet Mignon With Cognac, Mustard & Mushrooms | R289

Classic fillet of beef in a creamy sauce and cooked to perfection

Coq Au Vin | R169

Red wine slow cooked with succulent chicken, bacon, mushrooms and a splash of cream

French Onion Chicken Meatballs | R149

The flavours of French Onion soup are the basis for this delicious grilled onion and chicken meatballs dish

Vadouvan Chicken Curry | R169

Vadouvan is a French spin on Indian Curry powder. Aromatic with a bit of heat this French tomato-based curry is addictive

French Style Braised Short Ribs | R269

Slow cooked beef short rib that falls off the bone in a red wine, thyme & rosemary sauce

Beef Bourguignon | R190

Tender fall apart chunks of beef simmered in a rich, red wine gravy with mushrooms and bacon

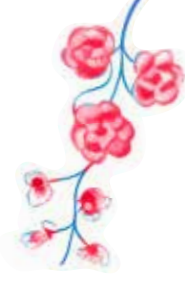
Sauce-Vierge with Kingklip | R249

Fresh tomato, fragrant basil and rich olive oil with a little acidity from freshly squeezed lemon juice

Sole Meuniere | R249

The dish that made Julia Child fall in love with French cuisine – butter, lemon & parsley with capers and scattered with Green Beans





Parmentier De Poisson - Fish Pie | R179

Mixed fish is baked in a creamy béchamel sauce with fennel, leek, peas and dill topped with buttery mashed potatoes



Spicy Ratatouille | R159

A classic french vegetable dish simmered in a tomato sauce, with aubergine, zucchini, butternut, tomatoes and onion



Mushroom Bourguignon | R169

Beautiful meaty mushrooms with carrots and potatoes in a red wine sauce - delicious served with creamy mash.

A wonderful veggie alternative to a classic stew

Steak Frites With Floral Butter | R289

Best quality soft beef fillet topped with a herb butter and served with classic fries

Moules Frites | R195

Mussels in a wine and cream sauce, served with classic fries and bread

All served with two sides of your choice

French Onion Burger With Mustard Mayo & Avo On A Brioche Bun | R159

Beef burger with crispy onions & Emmenthal served with classic fries

Crispy Chicken Burger With Honey Coleslaw On A Brioche Bun | R149

Marinated in buttermilk and served with classic fries



side dishes | R49

Burnt Butter & Sea-Salt Mash
*Seasonal Pan-Fried Carrots
& Zucchini*
French Bistro Salad
Pommes Frites
Black Rice

Spicy Ratatouille
Green Beans Sautéed In Butter
*Braised Peas, Lettuce
& Spring Onion*
*Freshly Baked Bread
& Floral Butter*

le desserts | DESSERTS



Belgian Chocolate Fondant with vanilla ice cream | R110

Liquid chocolate indulgence of the highest quality is heaven, served with hand-made vanilla ice cream

Meringue With Crème Pâtissière & Raspberry Coulis | R98

A light and delicate meringue served with custard and a drizzle of tart raspberry coulis

Hand-Made Ice Cream

Single R49

Double R69

Served with Hot chocolate sauce

a la vanille | beetroot-ginger | chocolat | lemon curd

Belgian Dark Chocolate Mousse | R110

Served with Berry Sorbet and Marscapone cream



Mixed Berry or Lemon Sorbet | R69

Served as 2 scoops

Crème Brûlée | R98

Creamy and smooth, the French classic dessert is made with the simplest ingredients - cream, eggs, sugar and vanilla

With a burnt sugar topping



"And the day came
when the risk to remain
tight in a bud was more
painful than the risk
it took to *blossom*."

- ANAÏS NIN