



Liberté

BISTRO

The Little Bistro With The Big Heart



Complimentary Mimosa or French Martini on arrival

Starter *Choice between Soup or Canapés*

Roquefort, Pear, Honey & Rocket Crostini

Crostini with pear, honey & rocket - sweet, salty, creamy and tart

Zucchini & Halloumi Skewers

A light basil & lemon dressing & grilled, served with ribbons of zucchini

Salt & Pepper Squid

Served with a garlic, lemon mayo

Carrot Soup

Made with vegetable broth, cream and butter - a vibrant and elegant soup

Wild Oysters

Three Fresh Wild Oysters served with mignonette sauce offer a classic, briny and sharp experience that balances ocean fresh flavours

Main course *All served with 2 sides of your choice*

Chicken Breast In Dijon Cream Sauce

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

Sole Meunière

The dish that made Julia Child fall in love with French cuisine - butter, lemon & parsley with capers and scattered with green beans

Moules En Frites

Mussels in a fragrant white wine sauce with cream, served with fresh bread and classic fries (recommended sides)

Steak Frites With Floral Herbed Butter

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

Sauce-Vierge With Kingklip

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

Portobello Linguine

Sliced Portobello mushrooms in cream, thyme & white wine sauce with a touch of chilli (no side dish)

Gnocchi Au Roquefort

Light potato pillows served with a vibrant green, herby, blue cheese sauce and scattered with walnuts (no side dish)

Mushroom Bourguignon

Beautiful meaty mushrooms with carrots and potatoes in a red wine sauce - recommended with mash

Steak Au Poivre

Pan seared fillet coated with cracked peppercorns and served with a creamy cognac-based pan sauce

Vadouvan Chicken Curry

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

SIDE DISHES: *Mash | Carrots & Zucchini | Pommes Frites | Braised Peas & Lettuce | Green Beans | Black Rice | Bistro Salad | Spicy Ratatouille | Fresh Bread - all choice of two per main excluding pastas*

Dessert

Belgian chocolate fondant

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

Meringue With Crème Patissiere & Raspberry Coulis

A light & delicate meringue served with custard & a drizzle of tart raspberry sauce

Crème Brulee

Creamy & smooth made with eggs, sugar & vanilla with a burnt sugar topping

3-Course Set Menu | R445 Excludes Gratuity & Drinks

