

# MAXIMILLIEN

## A LA CARTE MENU

### STARTERS

	APPETIZER	ENTREE
CRISPY CALAMARI <i>Red onion   zucchini and wild mushroom rösti   cultured cream</i>	80	110
MUSSEL AND CLAM POT <i>White wine velouté   dill powder</i>	60	85
WAGYU STEAK TARTARE <i>Wagyu beef   pan fried cos lettuce whipped egg</i>	90	-
HALIBUT CEVICHE <i>White fish   lime and dill candy</i>	100	-
PAN-SEARED FOIE GRAS <i>White truffle oil   brioche   roasted pumpkin sunflower seed</i>	190	-
SLOW COOKED PORK BELLY <i>Apple slaw   smoked butternut purée lavender flower</i>	90	125
COBB SALAD <i>Bacon   pickled egg   confit cherry tomato lemon infused avocado   crumbed feta and chevin   cos lettuce   green onion</i>	65	90

*v Vegetarian option available*

### SALADS

TOMATO AND CRAYFISH <i>Almond milk gel   basil pesto   balsamic crouton</i>	120
<i>v</i> GOAT'S CHEESE AND ARTICHOKE <i>Bitter greens   barley   sesame green peas</i>	70
PICKLED ASPARAGUS AND PROSCIUTTO <i>Roasted leeks   orange balsamic reduction   roasted pine nut vinegar &amp; chive pearls</i>	90
<i>v</i> BLACK TRUFFLE TOAST AND ANCHOVY <i>Parmesan shavings   confit cherry tomato   black truffle toast cos lettuce   quail egg   light paprika paste</i>	90

### SOUP

(SERVED WITH ARTISAN BREADS)

<i>v</i> FRENCH ONION <i>Beef jus   caramelised onion</i>	80
TOMATO AND WILD MUSHROOM CONSOMMÉ <i>Infused with rooibos leaves</i>	70
SEAFOOD CHOWDER <i>Topped with seafood textures</i>	60

### CHEF'S SIGNATURE DISHES

CAJUN CONFIT QUAIL <i>Black jasmine rice   wild tomato   lightly pickled berry   nasturtium leaf</i>	180
PAN-FRIED BUTTERMILK SQUID TENTACLES <i>Chilli and garlic pasta   preserved lemon   truffle oil</i>	95
200G AGED WAGYU BEEF FILLET <i>Vanilla potato macaroon   parmesan pearls   barley risotto</i>	350
BRAISED LAMB NECK <i>Root vegetable textures   herbed polenta</i>	160
BUTTER CHICKEN CURRY <i>Tomato sambals   roti   Indian pickles</i>	120

### VEGETARIAN

<i>v</i> VEGETABLE ANTIPASTO PLATE <i>Grilled, marinated, and steamed vegetables   pesto   hummus</i>	85
<i>v</i> THAI RED CURRY <i>Red chilli   tomato   ginger   sweet potato   snap peas   asparagus coconut milk   panko crumbed tofu</i>	105
<i>v</i> GRILLED BLACK MUSHROOMS <i>Cannellini beans   wild spinach   garlic   rosemary</i>	65

### SEAFOOD

NORWEGIAN SALMON POACHED IN COCONUT CREAM <i>Cultured cream   crispy skin   bok choy</i>	180
SOLE EN PAPILLOTE <i>Mussels   clams   white wine velouté   tomato   spring onion</i>	170
GRILLED OR PAN-FRIED LINE FISH <i>Caramelized onion   grilled artichoke   green peas fennel mousse   pickled pea   tendrill salad   red wine jus</i>	SQ
SEAFOOD PLATTER <i>Can be served per person</i>	950
<i>Crayfish cooked in saffron butter</i>	
<i>Masala line-fish baked or pan fried</i>	
<i>Mussels and clams in white wine and basil pesto</i>	
<i>Giant tiger prawns cooked with coconut and chilli sauce</i>	
<i>Lemon and herb langoustines</i>	
<i>Grilled calamari</i>	
<i>Trio of sauces</i>	

### POULTRY

ROLLED CHICKEN STUFFED WITH HAZEL NUTS AND PARSLEY BUTTER <i>Bacon   wild mushroom   green pea puree   confit cherry tomato creamed potato</i>	120
MARYLAND SUPREME <i>Apricot glaze   smoked wilted spinach   zucchini röstis</i>	90

### MEAT

#### WAGYU BEEF HOUSE CUTS

SERVED WITH YOUR SELECTED SAUCE AND SIDE DISH

*Wagyu (pronounced wag-you) is any of four Japanese breeds of beef cattle, namely black, brown, polled, and shorthorn. For many years only the Japanese Emperor, his family and Samurai's were allowed Wagyu beef, and still today regarded as a national treasure. Wagyu is the most tender and succulent meat in the world because of its intense marbling and high percentage of healthy fats.*

250G BAVETTE - MOST TENDER	220
300G RUMP - MOST FLAVOURSOME	380

#### GRAIN FED SOUTH AFRICAN CUT MEATS BEEF HOUSE CUTS

SERVED WITH YOUR SELECTED SAUCE AND SIDE DISH

250G LAMB RACK	190
500G BEEF T- BONE	185
200G BEEF FILLET	195
300G BEEF RIB EYE	205

#### SIDE DISHES

<i>Seasonal baby vegetables</i>	
<i>Trio of chips</i>	
<i>Garlic and spring onion mash potato</i>	
<i>Kale and wild mushroom</i>	
<i>Cauliflower Mornay</i>	

#### SAUCES

<i>Brandy and peppercorn</i>	
<i>Mustard and wild mushroom</i>	
<i>Port and chilli reduction</i>	

45

WAGYU OXTAIL BRAVADO <i>Herbed polenta   braised wild greens</i>	210
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### DESSERT

CHOCOLATE DOME TO SHARE "SIGNATURE DISH" <i>Chocolate fondant   home-made ice cream   caramel sauce</i>	110
BRIE WHITE CHOCOLATE VOLCANO "SIGNATURE DISH" <i>Flambéed orange   parmesan shortbread   thyme parfait   black pepper foam</i>	80
PASSION FRUIT TART <i>Raspberry gel   almond dust   kiwi fruit leather   seasonal berry</i>	60
DARK CHOCOLATE MARQUISE <i>Mocha toast   mango gel   toasted marshmallow   watermelon foam chocolate soil</i>	75
CINNAMON MILLE-FEUILLE <i>Layered tonka bean crème patisserie   paw-paw spheres   buttermilk sorbet</i>	55