

A LA CARTE MENU

STARTERS

TOMATO GAZPACHO Tomato and red onion salsa with crispy sweet potato, bocconcini, leek oil (Served Hot or Cold)	R105
CHICKEN LIVER PARFAIT & TOAST Fried caper salsa, pickled red onion, date puree, home-made Mont Marie chutney, grilled stone fruit (perfect for sharing)	R190
OXTAIL GNOCCHI Parma ham, sautéed mushrooms, crispy leeks and bone marrow jus, beetroot puree & red wine onion puree	R135/R255
CRISPY SALT & PEPPER SQUID Thinly sliced Patagonian calamari dusted and fried, pickled coleslaw, mint aioli	R145/R205
OYSTERS 6 Oysters served with red pickled onion	R175
VENISON TARTARE Crispy fried capers, melba toast, egg yolk anchovies and jus	R145
BAKED CAMEMBERT Served with thyme, pickled red onions and toasted sourdough	R130
SALMON TARTARE Cured salmon, salmon roe, chilli salsa verde, salmon & mango salsa, leek oil, potato bark	R145
CHARGRILLED LEEKS (Vegan) Leeks, balsamic roasted beetroot, pistachio coconut cream, lemon whipped tofu, toasted pistachios and leek oil	R145/R215
BEEF CARPACCIO Rocket, sesame seed, lemon zest, confit garlic, red pepper mayo, pickled red onion, fried capers, shaved parmesan and soy reduction	R135

PIZZA

MARGHERITA Napolitana, mozzarella and fresh oregano	R145
MONT MARIE Napolitana, bacon, feta and avocado	R185
FLORENTINE Bechamel, mozzarella, wilted spinach, slow-roasted beef short rib, salt and pepper	R185
BOMBAY SPECIAL Fragrant butter chicken, peppadews, feta, rocket, mozzarella	R175
PEPPA PIG Pulled pork, pineapple, peppers and mozzarella	R175

MAINS

PORK BELLY Slow-braised, pressed belly, pickled red cabbage, apple and cinnamon sauce, sautéed vegetables, carrot purée, ginger and soya reduction	R225
VENISON LOIN Served with mashed potatoes, pickled beetroot, sautéed vegetables, beetroot purée, red wine onion purée, peas and jus	R235
PASTA OF THE DAY All pasta is made fresh and by hand. Please ask your server for the chef's choice of the day	R185
FISH & CHIPS Crispy beer battered hake, tartare sauce, salsa verde, Mont Marie Chutney and chips	R185
SMASHED BEEF BURGER Homemade smashed patties, pickled onions, gherkins, fresh tomato, salad leaves, aioli, cheddar cheese, BBQ sauce and chips Add: Bacon/Avocado - R35	R180
SOUTHERN FRIED CHICKEN BURGER Wholegrain-mustard mayonnaise, rocket, tomato, pickled onion, gherkins, sriracha sauce and chips Add: Bacon/Avocado - R35	R175
CATCH OF THE DAY Served with butternut bisque risotto, prawns, hollandaise sauce, lemon and pickled fennel salad	R265
SOLE Pan-fried sole served with mashed potatoes, sautéed vegetables, onion & tomato salsa, herb emulsion, hollandaise and a side salad	R290
LAMB SHANK Slow-braised lamb shank served with mashed potatoes, homemade chutney, mint jelly, sautéed vegetables and red wine jus	R285
MISO CAULIFLOWER STEAK (V) Butter bean purée, smoked artichokes, lemon whipped tofu, fried capers, chimichurri and leek oil	R215
CHICKEN CORDON BLEU Crumbed, deep fried chicken breast filled with chorizo and provolone cheese served on a bed of creamed spinach	R235
SMOKED BEEF SHORTRIB Served with garlic mashed potatoes, honey & truffle roasted vegetables and red wine jus	R235

**A service charge of 12% applies to tables of 8 or more
Thursday-Saturday:**

Kitchen closed between 16:00-18:00



Mont Marie

WINE FARM • STELLENBOSCH



A LA CARTE MENU

STEAK

28 Day dry aged grilled Sirloin or Fillet served with onion purée, herb emulsion, onion rings, red wine jus and a side of your choice

SIRLOIN 300g R335

FILLET 200g R275

FILLET 300g R345

SIDES

CHIPS R35

ROASTED VEGETABLES R55

MONT MARIE GARDEN SALAD R55

MASHED POTATOES R40

CAULIFLOWER MASH R45

SWEET POTATO CHIPS R45

HASSELBACK POTATOES R45

ONION RINGS R40

SAUCES

MADAGASCAN PEPPERCORN R35

MUSHROOM R35

SMOKED BBQ R35

THREE CHEESE R35

SALADS & BOWLS

BROCCOLI & BURRATA R185

Smoked broccolini, burrata, rocket, toasted cashew nuts and mustard vinaigrette

CAESAR SALAD R160

Gem lettuce, croutons, chicken / tofu / tuna, egg, parmesan shavings, olive oil and anchovies

CHINESE CHICKEN BOWL R185

Tempura-fried chicken, roasted cashew nuts, broccolini, edamame beans and honey-soya dipping sauce

POKE BOWL R190

Sushi rice, smoked salmon / tofu, grilled patagonian squid, edamame beans, avocado, radish, ginger and nouc-cham dressing

DESSERT

CRÈME BRÛLÉE R95
Served with vanilla ice cream and tennis biscuit crumbs

MACADEMIA & ORANGE TART R125
Orange & macademia sponge, short crust pastry, macademia praline & custard cream, white chocolate ganache and caramel sauce

PEPPERMINT CRISP TART R95
Peppermint chocolate, whipped cream, caramel and tennis biscuits

CAKE OF THE DAY R95
Ask your server for the Chef's choice

SOUFFLÉ R105
Lemon and poppyseed soufflé served with vanilla ice cream

AFFOGATO R70

ICE CREAM & CHOCOLATE SAUCE R65

DOM PEDRO *Always a double* R90
Kahlua, Amarula, Frangelico

Premium - House Whiskey, Amaretto R120
Disaronno, Cointreau

WATERFORD - Heather Leigh R45 gls

ALLESVERLOREN - Port R45 gls

ALLESVERLOREN - Red Muscadel R45 gls

In the lap of casual luxury, Mont Marie offers a unique food, wine and family experience in a spectacular country setting on the banks of the Blaauwklippen River. Using only the freshest ingredients, sourced from local suppliers, our Chefs add unique and authentic flavours to a variety of mouth-watering dishes, which reflects a South African personality.



@montmarie_restaurant