



Buitenverwachting

Restaurant

Rustic Affairs

Starters

Mixed Salad with broiled Halloumi, mixed leaves, heirloom tomato, baby leeks, zucchini, peppers, confit aubergine & herb, garlic, red wine, olive oil vinaigrette 95

Duck Liver Parfait

Spicy peach chutney, fig coulis, bacon braised witlof, morello cherry in jelly, walnut brioche 95

D.I.Y Steak Tartar

Hand chopped beef fillet served with nine traditional garnishes 115

Butternut

Ginger & orange creamy butternut soup, crispy moroccan chicken raviolo 85

Mains

Risotto

Oyster mushrooms, sweet corn, parsley, chorizo 135

250g Fish & Chips

With homemade tartar sauce 120

Roasted Pork Belly with Crackling, in its own Sauce

Butternut gnocchi's, burned apple-horseradish puree, beer battered red onion heirloom carrot, savoy cabbage timbale, roasted baby leek 175

Grilled Entrecote in Café de Paris Butter

Red wine sauce, porcini galette, bacon beans, kohlrabi, broccoli & cauliflower 195

Desserts

Vanilla Panna Cotta with Strawberry-Balsamico Sorbet

Amarula zabaglione in cannolis 85

Lemongrass Ice Cream

Crispy banana ravioli, passion fruit espuma 75

Selection of Local Cheeses

Condiments, apples, pears & crackers 115

Menu items and prices are subject to change throughout the year

12.5% discretionary service charge will be added to tables of 7 and more



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Indulge

Starters

Vegetarian Antipasti

Layered creamy feta-roasted peppers, mozzarella–tomato panna cotta, confit aubergine, garlic cream, rocket, pesto granita, bocconcini, aged balsamico, roasted baby tomato in olive jelly & pine kernel-parmesan short bread 115

Lemon Grass & Coriander pan fried Prawns

Cucumber, soya pan fried pak choi, sea baby gem lettuce, pea shoots, ginger jelly, micro coriander, citrus-wasabi dressing, sesame chip, edamame mousse & tempura 175

Edgar's Caesar Salad with pan-fried Norwegian Salmon

Gem lettuce, poached quail eggs, white anchovies, parmesan, bacon & croutons 135

M-S-G

Milie-spinach-garlic soup with lamb osso bucco pies 85

Mains

Catch of the Day

Fennel, Cucumber, Celery, Caldeirada Fond, fennel brandade filled potato, fennel-melon salad, olive crocante, cucumber relish in celery gelee 225

Grilled Beef Fillet

Bone Marrow Crust, Red Wine Shallot Sauce, truffle potato, parsley puree, asparagus, bacon-carrot 235

Pan-fried Lamb Cutlet & grilled Lamb Loin, own Sauce

Aubergine falafel, chorizo, leek puree, roasted chick peas, gremolata-yoghurt 225

Pan fried Loin of Springbok & Fillet, Port Wine Sauce

Almond crème fraîche potato, baby beet roots, celeriac, vanilla confit carrot 225

Desserts

Buitenverwachting Chocolate Variation - for the serious Chocoholic

Chocolate fondant, caramel ice cream in a chocolate cone, gianduja phyllo parcel, chocolate grand piano with crocante parfait, white chocolate mousse in baumkuchen, orange parfait in milk chocolate ring 95

Délice of Pineapple, Gianduja & Lemongrass Ice Cream

Spiced pineapples, gianduja mousse, coconut dacquoise, passion fruit espuma 85

Raspberry Soufflé in a Glass

Gianduja cream, raspberry jelly, lightly candied orange, cinnamon speculoos, vanilla–pecan nut ice cream 85

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