



## BRUNCH 2.0

We pay homage to the adventurers of the effervescent City of Gold who constantly push boundaries and overcome great challenges. To the explorers and pioneers of Johannesburg, bon séjour.

i

FRESH WEST COAST OYSTERS

OR

GOUGERES with HUGUENOT CHEESE

PISSALADIERE

ciabatta, caramelized onion, anchovy, black olive

SALMON Mi CUIT

beetroot crème fraiche, caper berries, ruby grapefruit

ii

SEJOUR BEEF WELLINGTON

beef fillet, mushroom, beef jus

"ARROZ de PATO"

portuguese duck rice

OR

WHOLE ROASTED FISH

heirloom tomato sauce vierge and herb salad

BBQ BRINJAL

pomegranate, molasses & honey

ASPARAGUS LYONNAISE

caramalised onion, parmesan pangritata, fired brussels sprouts

DUCK FAT POTATOES

rosemary, parmesan, maldon salt

iii

"PASTEIS de NATA"

portuguese custard tart with a coffee and almond syrup

CACAO Y MAIZ

chocolate mousse, almond feullitine, corn custard, cornflake ice cream

Please note that a discretionary 12% service charge will be added to tables of 6 or more.