



PrueLeith

Culinary Institute

GOÛT DE FRANCE MENU
14- 22 OCTOBER 2021

APÉRITIFS

Pastis **R50**

Kir **R70**

Kir Royal **R110**

PAIN

Fougasse, baguette, brioche à tête

AMUSE BOUCHE

Pissaladière, Beetroot & goat's cheese macaron

ENTRÉES

MICHEL BRAS GARGOUILLOU

Prue leith garden herbs, vegetables and flowers prepared in
the style of the classic *gargouillou*

R68.00

ROQUEFORT SOUFLÉ (N)

Served with wild rocket and walnut salad

R85.00

HAM HOCK TERRINE

Served with mesclun, cornichons and Dijon mustard

R85.00

SALADE NIÇOISE

Searched yellowfin tuna, potatoes, soft boiled egg, olives, fine green beans,
capers, Niçoise dressing

R90.00

STEAK TARTARE

Hand chopped beef fillet, shallots, cornichons, quail egg yolk, Dijon mustard dressing,
baguette crisps

R80.00



PLATS PRINCIPAUX

RATATOUILLE GALETTE (V)

Buttery homemade puff pastry baked with aubergine, zucchini and tomatoes,
Served with herbed red pepper puree and *pistou*
R160.00

SOUTH AFRICAN BOUILLABAISSE

Stew of local fish, Saldanha Bay mussels and prawns with,
fennel and potatoes, served with *rouille* and baguette
R215.00

QUAIL VÉRONIQUE

Roasted quail, stuffed with wild rice, green grapes, quail jus
R175.00

DUCK LEG CONFIT

Pommes Amandine, heirloom carrots, sauté asparagus,
cherry jus
R 195.00

FILLET ROSSINI

Seared beef fillet on brioche croûte, topped with pâté de foie gras
and shaved black truffle served with sauté baby spinach, Madeira sauce
R295.00

FROMAGE

Selection of fine French cheese, preserves, baguette
R165.00

DESSERTS

VANILLA CRÈME BRÛLÉE (N)

Blueberry financier with candied blueberries
R85.00

ÎLE FLOTTANTE

Poached meringue in rooibos Anglaise with spun sugar
R75.00

MODERN FRUIT TARTLET (N)

Sablé Breton, almond cream, lemon crèmeux, raspberry jelly, strawberry sorbet
mixed berry coulis
R78.00

MODERN PARIS-BREST (N)

Choux pastry filled with hazelnut cream and praliné,



PrueLeith

Culinary Institute

served with Valrhona milk chocolate ice cream and praliné à l'ancienne

R 98.00

CRÊPES SUZETTE

Vanilla crêpes, flambéed with Cointreau and brandy, orange segments

served with vanilla ice cream

R95.00

FRIANDISES (N)

Madeleine, Pâte de fruit, nougat

(V) Vegetarian, (N) – Contains Nuts & Seeds