



Burgundy

RESTAURANT

The Old Harbour, Marine Drive, Hermanus

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www.burgundyrestaurant.co.za





BREAKFAST (served until 11:30)

- V** • BREAKFAST Crumble with stewed fruit, vanilla pod yogurt **R85**
- V** • HEALTH BREAKFAST Plain yogurt, fruit salad, muesli and a freshly baked mini muffin **R85**
- BASIC BREAKFAST 2 eggs, bacon, grilled tomato and toast **R65**
 - Add Mushrooms **R25**
 - Add Pattie **R35**
 - Add Haloumi **R30**
 - Add Geelperske boerewors **R35**
- EGGS BENEDICT **R125**
 - 2 poached eggs with hollandaise sauce on toasted ciabatta
 - Salmon Trout **R95**
 - Creamy Chicken livers **R95**
 - Bacon **R95**
- Savoury mince with eggs on 2 slices of toast served with cheddar cheese **R95**
- Croissant with scrambled eggs **R55**
- Add Salmon Trout **R60**
- Add Bacon **R30**
- Anchovy or Bovril toast 2 slices white, rye or seed loaf served with a side salad **R45**
- The ultimate Benedict with "geelperske boerewors", two poached eggs, hollandaise and biltong powder **R135**
- Banting beauty with two poached eggs, beef pattie, creamy mushrooms, avo and hollandaise **R145**

SOMETHING SWEET

- Pancake with milktart filling **R45**
- Pancake with apple streusel and crème anglaise **R50**
- Our famous Burgundy scone with whipped cream and preserves **R45**
- Health bran muffin with preserves and grated cheddar
- Plain croissant with cheese and preserves

- Cake** - served with cream or vanilla ice cream **R45**
- Coffee cream chocolate sponge cake
- Carrot cake
- Chocolate ganache cake
- Baked cheese cake
- Lemon meringue
- Pecan caramel tart
- Apple tarte tatin with almonds
- Passion fruit fridge cheese cake

- Milkshakes** **R45**
- Chocolate, Strawberry, Vanilla, Lime, Bubblegum, Iced Coffee



SPECIALITIES

- Creamy seafood pasta linguini with mussels, calamari, prawns and red pepper pesto **R155**
- Grilled or beer batter deep-fried hake with a choice of chips, coconut infused jasmine rice or salad **R105**
- Patagonian Calamari grilled with peri peri and served with coconut infused jasmine rice **R85 / R160**
- Asian pork fillet noodle bowl with steamed greens **R155**
- V** • Curried lentils served with steamed vegetables and grilled haloumi cheese **R125**

PASTA

- Creamy Chicken liver & chilli linguini **R125**
- Gnocchi with basil pesto and crispy bacon or **R135**
- V** with a creamy wild mushroom pesto and Gruberg cheese **R145**
- Spagetti Bolognaise **R125**

SEAFOOD

- Prawn noodle stir-fry with soy, teriyaki and fresh coriander **R175**
- Fresh Mussels, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta **R85 / R160**
- Fresh Local Line Fish with coconut infused jasmine rice, basil pesto, tomato and olive salsa and grilled vegetables **R165**
- Grilled wild LM Prawns with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad **R260**
- Seafood Platter with prawns, grilled fish, calamari and freshly steamed mussels with coconut infused jasmine rice, chips and a fresh side salad **R295 / R550**
- Combo deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad **R165**
 - Add a portion of fresh Line fish **R90**
 - Add prawns - each **R30**

SALADS

- Caesar Salad with bacon and white anchovies **R105**
 - Add chicken **R30**
- V** • Classic Caprese Salad with Buffalo Mozzarella **R105**
- V** • Salad Niçoise with fresh ciabatta **R105**
- Smoked Salmon Trout Salad with steamed greens, caper berries, croutons, flaked almonds and a sour cream dressing **R120**



BURGERS

Delicious homemade beef burgers with crispy chips and tomato smoor.

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| | • Cheese burger | R115 |
| | • Full house burger with bacon, cheese and basil pesto | R145 |
| | • Chicken schnitzel burger | R135 |
| V | • Mediterranean grilled vegetable burger with pesto & pickle | R125 |

WRAPS

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| | • Beef fillet strips and mushroom with slow roasted tomato, rocket and feta | R105 |
| V | • Grilled vegetables, sun-dried tomatoes, basil pesto and haloumi | R105 |
| | • Chicken, bacon, pineapple and a honey-mustard dressing | R105 |

SANDWICHES

Choice of ciabatta / rye / seed loaf / Gluten-free, wheat-free bread (add R5)

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| | • Toasted Club Sandwich with bacon, chicken mayo, tomato, coss lettuce, pesto and chips | R105 |
| | • Toasted Chicken mayonnaise with rocket, fresh avocado, Gruberg cheese shavings and chips | R105 |

TO SNACK....(PLATTERS)

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| | • Mezze Platter with gypsy ham, olives, fresh ciabatta, preserved figs, carpaccio, crackers, sun-dried tomatoes, smoked mozzarella, camembert, basil pesto and pickled mushrooms | R165 |
| | • Cheese Platter with 4 cheeses, crackers and preserves | R140 |
| | • Springbok carpaccio with rocket, gruberg, cream cheese and fresh ciabatta | R85 |
| V | • Crumbed camembert on bruchetta with green fig and tomato chilli preserves | R105 |

MEAT AND POULTRY

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| | • Chicken schnitzel with chips, salad and a creamy mushroom sauce | R135 |
| V | • Bobotie (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables | R135 |

FROM THE GRILL (choice of one side and one sauce)

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| • A-grade Beef fillet (pepper crust or basting) | 150g | R160 |
| | 300g | R280 |
| • Succulent Pork spare ribs | 300g | R105 |
| | 600g | R165 |
| • Lamb soutribbetjies | 300g | R175 |
| | 600g | R295 |

Side each **R30**
onion rings/chips/potato wedges/grilled vegetables/green salad

Sauces each **R30**
creamy mushroom sauce/green peppercorn sauce/hollandaise/peri peri

BEVERAGES

Filter coffee	R20	Large R25
Refill	R8	Large R10
Cappuccino, Decaff Cappuccino	R28	Large R34
Café Latte, Red Cappuccino	R30	
Espresso / Decaf espresso	R18	
Double espresso	R24	
Chococino	R34	
Americano	R28	
Hot chocolate, Milo	R32	
Rooibos tea, Five Roses	R16	
English Breakfast tea, Earl Grey	R18	
Camomile, Honeybush, Green tea	R18	

SOFT DRINKS

Juices: Ask your waiter	R22
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic, Blue tonic	(200 ml) R20
Tomato Cocktail	(200 ml) R24
Red Bull	R38
Soft Drinks	(300 ml) R22
Bos Ice Tea (lemon or peach)	(275 ml) R28
Grapetiser Red, Appletiser	(300 ml) R28
Cordial mix: Bitters, Kola Tonic, Lime, Passion Fruit	R8
Sparkling or Still water	(500 ml) R18
Sparkling or Still water	(1 lt) R34
San Pellegrino Sparkling Water	(500 ml) R30
San Pellegrino Sparkling Water	(1 lt) R40

BRANDIES

Klipdrift Premium 5	R22
Richelieu	R20
KWV 10	R25
Van Ryn 12	R55
Joseph Barry XO	R50

WHISKY

Bains (Single Grain)	R26
Bells, J&B	R24
Jameson's	R32
Jack Daniels	R32
Johnny Walker Black	R40
Glenmorangie (Single Malt)	R48

RUM

Don Papa	R32
Captain Morgan	R22
Spiced Gold	R24

BEERS

Draught Beer

Castle light Draught / Stella Draught	300ml	R35
	500ml	R45

Our local Craft Beers

Burgundy Amber Ale	440ml	R50
Birkenhead Lager	340ml	R40
Burgundy Pale Ale	440ml	R50
Cluver & Jack Cider	330ml	R45

OTHER BEERS

Castle Lager	R25
Windhoek Lager, Windhoek Light	R25
Savanna Dry, Light	R32
Hunters Dry, Hunters Gold, Smirnoff Spin	R30
Heineken	R30
Becks - Non Alcoholic	R32

BURGUNDY COCKTAILS

Craft Gin tasting platter R135

Six dogs, Ginologist and Inverroche Amber, paired with Fitch & Leedes
Indian Tonic

Tropical Painkiller R75

A contemporary approach to the classic Pina Colada

Mojito R68

Rum, mint, fresh lime juice, topped with soda water

Sapphire perfection R78

Bols blue, Vodka, dry lemon and lime

Kir Royal Cassis R85

MCC Brut, Crème de Cassis

Pimms delight R70

Pimms served with ginger ale and fresh summer fruit

Sour Appletini R65

Apple sours shaken up with vodka

Bloody Mary R45

Rock Shandy R42

Aperol Spritz R75

Corkage	Per bottle	R45
House wine per carafe	500ml/1000ml	
White		R75/R150
Red		R75/R150
METHODE CAP CLASSIQUE		
Pongracz - Brut		R295 glass R75
Claudia - Brut		R375
Rose of Sharon - Brut Rosé		R385
SAUVIGNON BLANC		
Lomond		R165 glass R42
Ataraxia		R230
Gabriëlskloof		R180 glass R45
Hermanuspietersfontein - Kaalvoet Meisie		R180 glass R45
CHARDONNAY		
Ataraxia (Wooded)		R550
Bouchard Finlayson – Sans Barrique (Unwooded)		R320
Bosman (Slightly Wooded)		R250 glass R65
CHENIN BLANC		
Creation (cool climate)		R330
Beaumont		R195 glass R50
Durbanville hills		R165 glass R42
OTHER WHITE		
Villion- Blanc de L'Atlantique		R300
Bouchard Finlayson - Blanc de Mer		R220
Whalehaven-Viognier (Unwooded)		R195 glass R50
Ashbourne - Sauvignon blanc / Chardonnay		R175
ROSÉ		
Hermanuspietersfontein - Bloos		R180 glass R45
Benguela Cove - Lighthouse		R180
Lomond		R175 glass R44
CABERNET SAUVIGNON		
Benguela Cove		R360
Spookfontein		R245
Durbanville hills		R180 glass R45
MERLOT		
Lomond		R235
Hermanuspietersfontein - Posmeester		R180 glass R45
Durbanville hills		R165
SHIRAZ / SYRAH		
Strandveld		R360
Villion		R255
Wijnskool		R225 glass R56
Gabriëlskloof		R220
PINOTAGE		
Beaumont		R315
Wildeckrans		R210
Durbanville Hills		R170 glass R43
PINOT NOIR		
Bouchard Finlayson - Galpin Peak		R620
Paul Cluver		R510
Ataraxia		R480
Bosman		R300 glass R75
OTHER REDS		
Whalehaven - Cabernet Franc		R300
Ataraxia - Serenity		R385 glass R98
Creation - Syrah / Grenach		R360
Ashbourne - Pinotage / Cinsaut		R350
Domaine des Dieux - Sangiovese		R330
Newton Johnson - Full Stop Rock		R315
LIQUEURS -ask your waitron		