

salt

to start

salad of Belgian endive with pear , smoked rosa tomatoes & aubergine caviar stellenzicht reserve semillon 2006	51	50
grilled asparagus with white wine, poppy sabayon & poached egg iona sauvignon blanc 2009	63	60
french onion soup with gratinated gruyere parayskloof pinot noir 2008	53	75
mussel velouté with a scallop boudin blanc bizoe henrietta 2009	80	65
ballottine of Franschhoek salmon trout with gravadlax, crème fraiche & keta raats original chenin blanc 2009	46	95
six fresh oysters with clear tomato jelly & house caviar colin grand cru champagne 2003	215	115
partially de boned herb stuffed quail with a fricassee of crayfish, corn & shimeji mushrooms tera del capo sangiovese 2007	45	95
terrine game and foie gras with sauce gribiche, apple chutney & toasted Challah rudera noble late harvest 2006	46	95
rilette of pork with apple puree & bagel chip graham beck bowed head chenin blanc 2008	78	55

mains

ratatouille stuffed aubergine with truffled lentils and buffalo mozzarella l'ormarins reserve sauvignon blanc 2006	60	95
creamy mushroom barley with a light nage and seasonal vegetables galpin peak pinot noir 2008	121	110
orange glazed linefish with pea puree, white wine beurre blanc & petite fennel caper salad springfield life from stone sauvignon blanc 2009	51	125
selection of cape fish & shellfish with a tomato & saffron broth & rouille toast waterford rosemary 2009	40	145
seafood platter for two , with crayfish, langoustines, tiger prawns, mussels, line fish, calamari with risotto, french fries, herb salad & a selection of sauces steenbergh semillon 2008	104	890
confit duck leg with miso broth, wilted greens and crisp coriander dressed salad graham beck brut rose 2007	95	160
deboned lamb neck with a herb crust , creamy barley, baby onion & a reduced braising liquid bouchard finlayson hannibal 2007	109	120
chalmar ribeye of beef served with potato gratin, mushrooms and red wine jus graham beck shiraz 2005	56	150
springbok loin with creamy white cabbage, confit potato and cherry jus rainbows end cabernet franc 2008	65	180

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dessert

dark chocolate fondant with port syrup & mint ice cream flagstone the last word vintage port 2005	33	48
pineapple tarte tatin with thyme ice cream & grenadine syrup rudera noble late harvest 2006	46	48
paris brest crème brûlée with persimmon compote klein constantia vin de constance 2005	94	48
spicy pear samosas served on orange gel with rooibos pukka ice cream paul cluver noble late harvest 2009	66	48
tonka bean tiramisu parfait serve with espresso espuma & tuille patron xo café – coffee liqueur made with tequila	30	48
goats cheese puff pastry parcel with a prune and apple chutney bredell vintage port 2003	42	48
selection of cheeses served with chutney, lavache & biscuits peter bailey special select vintage port 2006	48	70

after dinner drinks

coffee		special coffee		grappa	
espresso	12	irish coffee	40	dalla cia reserve	20
americano	14	highland coffee	40	dalla/cia cab/merlot	25
macchiato	12	french coffee	45	wilderers shiraz	25
cappuccino	16	italian coffee	40	wilderers pear	25
café late	18	russian coffee	40		
		mexican coffee	45	digestif	
loose leaf tea		spanish coffee	40	jagermeister	20
earl grey blue flower	14			fernet branco	25
pure rooibos	14	don pedro			
ceylon	14	whiskey	25	brandy	
fruit infusion	14	amarula	25	kvv 20 year	42
pure chamomile	14	kahlua	25	busnel calvados	36
gunpowder & mint	14	frangelico	25	remy martin vsop	35
		patron	40	hennesy vsop	45

if you would prefer to experience more of Chef Jacques' wonderful dishes you can opt to have the following:

4 course menu	395
5 course menu	495
6 course chef's menu	595

all dishes have a recommended wine paired with them to guide you through a selection of wines that we feel compliment each dish in a unique way

all wines are available for tasting @ R35 per taste (75ml), excludes champagne
corkage is R40 per bottle, with a limit of 1 bottle to every 4 guests

10% service charge will be included to your final bill should there be more than 8 guests

(t) 021 – 439 7258
(e) salt@ambassador.co.za
www.saltrestaurant.co.za