



## **Taste.Explore.Relax**

Kleine Zalze Restaurant invites you to share in our new  
Spring menu.

We're letting you decide how to enjoy lunch at our table. Explore many tastes  
and awaken your senses, or linger longer on flavours you enjoy most.

Our Taste.Explore.Relax menu showcases a selection of dishes, with the choice  
of how you enjoy them, up to you. Taste – think tapas, Explore – similar to a  
starter, and Relax, a traditional main course. All of these options are naturally  
and easily paired with a glass or bottle of Kleine Zalze wine.

Nic van Wyk and the Kleine Zalze Hospitality team



**Seafood (S) Vegetarian (V) Meat (M) Plant based (PB)**

**Taste R115 | Explore R135 | Relax R245**

Mushroom cannelloni , sautéed baby marrow, smoked mozzarella sauce (V)

Burrata cheese, beetroot, orange & fynbos dressing & chopped wild rocket (V)

Marinated tempura tofu, edamame beans, sweet soy sauce & spring onions (V)

Saldanha Bay oysters with sauce mignonette (S)

Seared tuna, charred pineapple, cucumber, sweet & sour dressing and coconut cream (S)

Curry dusted calamari, roasted garlic & yoghurt dressing, pickled cucumber, curry oil (S)

\* Authentic Greek salad with Relax portion

Steamed prawns, togarashi dressing, avocado, roasted aubergine & Japanese mayo (S)

Pan-fried linefish, with a tomato, onion & herb salsa, vinaigrette (S)

\* Orange sweet potato & aioli with Relax portion

Classic steak tartare, sauce Marie Rose, quail egg, spring onion & tomato, toasty (M)

Poached pear, cremzola cheese, walnut & butter lettuce salad with smoked & cured duck breast (M)

Smoked pork belly, roasted potato, sweet mustard, chives & steamed cabbage (M)

Roast venison loin, pommes Anna, baby carrot & cumin jus (M)

## **Desserts**

**Explore R115**

Vanilla sponge cake pudding with brandy custard & molasses ice-cream

Baked chocolate custard, crushed coffee cookies & praline

Apple tart, butterscotch sauce & cinnamon ice-cream

Strawberry and raspberry Eton mess, meringue & lemon curd