cold starters

tuna tartar 110

excellent for sushi fans
fresh raw tuna with cherry tomatoes, soya sauce,
and lemon juice on a mixed onion salad

phyllo stack with brie 85

soft brie cheese baked in phyllo pastry resting on homemade
grape chutney and with a relish of olives, garlic & chilli

Namibian game carpaccio 120

a nice take on the all-time classic, made from thinly sliced
Namibian game meat, red peppers and sundried tomato relish

hot starters

seafood ragout — 85

seafood ragout with calamari, prawns, basil, chilli and spaghetti

grilled tiger prawns — 165

grilled whole tiger prawns beside a creamy lemon & garlic sauce
served with crusty bread

soups

butternut soup — 55

homemade butternut soup with a swirl of honey and croutons

cherry tomato soup — 50

dainty cherry tomatoes, roasted onion and a dash of garlic,
served with fresh croutons and dollop of sour cream

broccoli & stilton soup — 60

broccoli and stilton cheese deliciously combined with cream,
white wine and crispy bacon

salads

mediterranean 95

the nice version of a classical greek salad: organic lettuce and rocket from our garden, sweet cherry tomatoes, olives and feta plus a serving of bruschetta topped with freshly prepared tomato salsa

salmon delight 145

silky smooth smoked salmon with roasted new potatoes on a bed of seasonal leaves and rocket – finished off with horseradish, crème fraiche and capers

hearty beef 125

tender fillet strips of namibian beef marinated in soya sauce and cajun spice served with a vegetable stir fry on a bed of crunchy fresh greens from our nice garden – completed with home grown spring onions and coriander

chicken ceasar salad 110

scrumptious salad with garden fresh greens, layered with honey and mustard coated chicken strips, crispy bacon, croutons and grated parmesan cheese

chicken light salad 105

tender grilled chicken breast rubbed in seasonal pesto on a nice garden salad and a sprinkling of parmesan shavings

main course

grilled oryx (200gr) 185

chargrilled oryx loin with poached pear, rocket pilaf flavoured rice and selected wine reduction sauce

grilled rump steak (300gr/200gr) 175/150

chargrilled rump steak served with fries onion rings and garlic butter

beef fillet (300gr/200gr) 195/170

namibian beef fillet on roasted root vegetables accompanied by rosemary scented baby potatoes and caramelized shallots

sirloin steak (200gr) 160

tender sirloin served with grilled halloumi on a bed of fresh rocket or other seasonal herbs

main course

lamb shank 165

slow cooked marroccan style lamb shank with apricot couscous,
accompanied by fanned courgette and cauliflower

pork tenderloin 155

stuffed with caramelized apples and served with wholegrain mash
and draping of dijon sauce

grilled salmon supreme 230

salmon fillet on a creamy spinach tagliatelle, glazed with a chive and
white wine sauce and served with a roasted pepper and onion salad

kingklip 190

ocean fresh kingklip on a potato rösti and crunchy vegetable stir-fry –
served with a classical sauce hollandaise

chargrilled tuna steak 215

served on a bed of couscous with orange chilli sauce and nice herb salad

desserts

delicious mousse au chocolate a delightful swiss lindt mousse au chocolate	110
crème brulle flavored with amarula cream	75
apple strudel a classic apple strudel with whipped cream	75
ice cream platter a variation of Namibian hand crafted cramer ice cream served on our own baked waffle	90
refreshing cramer fruit sorbet a trilogy of light refreshing fruit sorbet	75
fresh fruit salad	69
cake of the day please ask your waiter	69