

hot starters

seafood ragout 75
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 45
home-made butternut soup with a swirl of honey and croutons

cherry tomato soup 45
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

nice

cold starters

- tuna tartar** 95
excellent for sushi fans
fresh raw tuna with green olives cherry tomatoes, soya sauce, coriander 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** 105
a **nice** take on the all-time classic, made from thinly sliced namibian game meat, red peppers and sundried tomato relish

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** 115
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)	175
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)	145
tender sirloin served with grilled halloumi on a bed of fresh rocket or other seasonal herbs	

nice

main course

lamb shank	165
slow cooked maroccan style lamb shank with apricot couscous, accompanied by fanned courgette and cauliflower	
pork tenderloin	150
stuffed with caramelized apples and served with wholegrain mash and draping of dijon sauce	
grilled salmon supreme	185
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	170
ocean fresh kingklip on a potato rösti and crunchy vegetable stir-fry – served with a classical sauce hollandaise	
chargrilled tuna steak	210
served on a bed of couscous with orange chilli sauce and nice herb salad	

nice

desserts

malva pudding a classic and all-time favourite	35
fruit salad served with a choice of whipped cream or ice cream	35
chocolate fondant chocolate fondant with whipped cream & berry sauce	55
cheese cake baked cheese cake with caramelized crust & seasonal fruit	55
chocolate mousse duo of chocolate mousse with orange crust	55
ice cream vanilla ice cream served with berry compote	45