

# 3603.



Cafe & Bistro

## Festive Season Prix Fixe Menu

### Appetisers

*Smoked mackerel pate with housemade garden pickle, toasted rye & peppered greens salad.*

*Salad of seasonal berries with blue cheese, mixed greens, rocket and candied pecan nuts, dressed with house vinaigrette.*

*Wild mushroom arancini with truffled aioli & Romesco sauce*

### Entrees

*Slow roast pork belly with roasted nectarines on a brussel sprout, new potato & pecan salad, with cinnamon demi glace.*

*Steak frites: Fillet of beef with pommes frites, herbed allspice butter & mixed foraged greens.*

*Confit Chicken "a' l'orange": Confit thigh and leg of chicken on gingered sweet potato mash, haricots vert and an orange Sauce Gastrique.*

*Deconstructed wild mushroom Wellington, port reduction, wilted spinach, honey roast carrots & hazelnut crumble.*

### Desserts

*Potted chocolate mousse with port poached pear & ginger cake.*

*Strawberry & almond tart with vanilla bean ice cream.*

*Housemade fruit cake with blue cheese & kumquat preserve.*

**By reservation only, for groups of 6 or more guests exclusively for lunch service.**

**A 50% deposit secures your booking**

**2 Course meal R275 per person ~ 3 Course meal R350 per person**

**10 % gratuity added to the bill total for parties of 10 or more.**

**For booking enquiries please email [eat@3603.co.za](mailto:eat@3603.co.za)**