



L'Épis Doré

L'Épis Doré Specialities

- Hake & pommes frites** R79
Baby hake served with French fries and a traditional Greek side salad
- L'Épis Doré Cassoulet et baguette**  R75
Shredded duck, Alma bacon, French lamb sausage & a white bean stew
- French mussel soup et baguette** R79
½ Doz black West coast mussels steamed in white wine, cream, garlic & herbs

Traditional L'Épis Doré quiches R55.00

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- Quiche au Roquefort, brocolis et oignon**
Broccoli, onion with a hint of blue cheese
- Quiche Lorraine**
Cured Alma bacon & prosciutto di Parma
- Quiche Jardin**
Basil, cherry tomato and feta cheese
- Quiche au Saumon**
Smoked Chilean salmon
- All quiches served with a side salad and pommes frites

Baguettes & French Toasted Sandwich's


- Baguette Alma Fillet (80/100gms)** R85
An open baguette of Alma fillet, pan roasted cherry tomatoes & a tossed salad with a traditional French dressing & Dijon mustard
- Baguette Poulet** R75
Smoked chicken breast, Ementaller cheese, mayonnaise and boiled egg served on an open baguette. The dish is served cold.
- Baguette Raclette (French toasted cheese)** R65
Oven baked baguette topped with ham and Ementaller cheese, cream cheese and homemade mayonnaise
- Baguette Pesto** R68
Open baguette with basil pesto, mixed green leaves, mozzarella and cherry tomatoes drizzled with olive oil – (add Prosciutto extra R15)
- Complète Jambon (a L'Épis Doré classic)** R69
A selection of imported and local cold meats, prosciutto, Italian salami, pastrami, Ementaller cheese and Dijon mustard
- Baguette Méditerrané** R60
Feta cheese, cherry tomatoes, grilled courgettes, olives and roasted peppers served on an open baguette
- Gourmet French Sandwich Petit R37 Grande R55**
Choose from Ementaller, pastrami or prosciutto all served between slices of French bread

Our selection of Gourmet Hot Dogs

- The Sea Dog** R69
Battered & deep fried hake & tartar sauce
- The French Bull Dog** R79
Toulouse sausage, Dijon mustard & brie
- The Boerbull** R69
Beef sausage, cheddar & spicy tomato sauce

The Lunch Time 'New Yorker'

The 'Time New Yorker' R99



100gr Alma Fillet, Two Fried Eggs, Alma Bacon, Ementaller cheese, Fried Tomato, Mushrooms served in a Tower on a Baguette surrounded with a Spicy Tomato Sauce on the side

la Jardine Burgers from Bistro's a round Paris


- The L'Épis Doré la Jardine French beef burger** R89
+ brioche + Alma mince + French brie + mushrooms + tomato + caramelised onions + select green leaves + melted Ementaller
- The open faced chicken burger** R69
+ brioche + Ementaller + mushrooms + pesto mayo
- The Greek lamb burger** R75
+ brioche + caramelised onions + aioli + feta
- Croquettes de poisson** R69
+ Brioche + rocket + caramelised onions + lime mayo
- Unless otherwise stated all served on burger buns with pommes frites

"Plateau de Campagne"

Our "Farmers board" consisting of 3 different cold meats (3 slices of each), 3 different local and imported cheeses, olives + and a traditional baguette basket

Le Grand R179 for two or Le Petit R99

le Canard

-  **Duck Breast R165.00 or Duck Confit R165.00**
Served on a bed of traditional French creamed lentils
- L'Épis Doré Cassoulet et baguette**  R85
Shredded duck, Alma bacon, French lamb sausage & a white bean stew

Light Lunches & Soups



- ★ **Croquettes de poisson** R75
Salmon & Hake fishcake with baby spinach, a poached egg topped with hollandaise sauce
- Chicken Livers & baguette** R89
A full portion (250gr) of chicken livers flambéed in brandy served with a spicy cream sauce
- Classic soupe a l'oignon** R57
French onion soup with melted Elemental croutons.
- French mussel soup** R89
½ Doz black West coast mussels steamed in white wine, cream, garlic & herbs

L'Épis Doré la Boucherie

- The "Alma" Fillet Steak (180/200gms)** R149
Served with a Chef's sauce
- The "Alma" Rump/Sirloin (280/310gms)** R125
Served with a Chef's sauce

All the above are served with a side salad, pommes frites and a baguette basket.

Salade

- Melanzane (served hot)** R69
Layers of aubergine, tomato sauce & cheese topped with a bread crumb parmigiana crust
- Waldorf Salade with Smoked Chicken** R80
Smoked chicken breast, apple, shallots, brie and caramelised nuts served with vinaigrette
- Salade Niçoise**  R85
With shredded tuna, ripe plum tomatoes, green beans, olives, croutons and hardboiled egg and a vinaigrette dressing
- Chicken Livers Salade** R65
Tossed salad of flambéed chicken livers and creamy sauce on a bed of green leaves
- The original BLT Salade**  R65
Tossed lettuce salad, feta, tomatoes, Alma bacon and a creamy BLT dressing.

Brittany Galettes & Crêpes

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- La Crêperie (Crêpes)**
A traditional thin crepe from the Brittany region of France made from buck wheat & flour
- Savoury mince R65
Creamed Spinach and feta R59
Mushroom flambéed in a creamy brandy sauce R59
Chicken livers flambéed in a creamy brandy sauce R67

Pizza - ask for our Pizza Menu

Desserts - ask for our Dessert Menu

All side orders & portion extra's - R20

Please inform your waiters of any food intolerances you may have. Our products may contain traces of nuts & eggs.

Tables of 10 or more a 15% service charge will be added to the final bill. A charge of R15.00 will be added to shared items. Right of admission is reserved. Alcohol will not be served to anyone under the age of 18. All our products are fresh and subject to availability. All prices include VAT

Prices effective September 2016