

PIGALLE MENU

Appetisers

Escargot – R75

Infused in cream garlic butter

Chicken livers Peri-peri – R69

Grilled in lemon butter & served with a mild peri-peri basting

Trinchado – R89

Pan-fried cubes of lean fillet of beef served with a tangy, lightly spiced sauce

Beef Carpaccio – R89

Thinly sliced game served with a confit of beetroot, herb roasted baby Tomato, wild rocket and pecorino romano

Black Mussels – R79

Prepared in a white wine veloute with a touch of paprika

Oysters

Served in portions of 6, 9, 12 – R22ea

Recommended with a lime and chilli dressing – R25 ea

Prawn Cocktail – R89

Steamed prawns and avocado, beetroot, topped with our home-made Cognac cocktail sauce

Calamari – R79

Succulent baby tubes, grilled in a light garlic and lemon butter

Smoked Salmon – R85

Thinly sliced smoked salmon, served with crème fraiche, avocado, capers and onion

Pan seared Scallops – R195

Served with spring onion risotto and hollandaise sauce

Wild Mushroom Ravioli – R80

Served with asparagus spears and cep cream sauce

Mezze platter – R320

Trinchado, calamari, chourico and chicken livers

Prawns – R99

Sauteed with garlic and chilli

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Salads

Caramelised Pear and Almond – R69

Fresh pears and almonds, caramelised and drizzled with a creamy Dijon mustard dressing

Spinach and Salmon Salad – R89

Seared salmon, baby spinach with a raspberry vinaigrette

Caesar Salad – R69

Cos lettuce, anchovies, bacon and oven roasted herb croutons

Greek Salad – R69

Traditional, tossed in a creamy herb dressing

Lobster Salad – R260

Mixed leaves, seasonal fruits with a seafood cognac dressing

Soups

Gazpacho – R69

Chilled with guacamole and lavash

Seafood Bisque – R89

With green chilli butter

Roast Butternut and Cumin Soup – R69

Served with pecans and sour cream

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Shellfish

Prawns

Queen – R230

King – R260

Tiger Medium – SQ

Tiger Giant (when available) – SQ

All the above are butterflied and grilled to our long-standing recipe

Nacional sauce – extra – R45

Simmered in beer, garlic, mild green chilli and a touch of cream

Langoustines – SQ

The sweetest of all shellfish... Grilled in lemon butter and lightly brushed with garlic

Lobster – R460

Grilled in lemon butter and lightly brushed with garlic

Lobster Thermidore (when available) – R510

Lobster loosened from the shell and sautéed with cream, cognac, Black cherries and topped with a parmesan au gratin

Pigalle platter – R390

Delicious combination of prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade

Shellfish platter – R450

Combination of baby lobster, prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade.

Seafood platter for two – R790

Baby lobster, prawns, langoustines, line fish, calamari and mussels, prepared in our unique recipe

Mozambican Prawn Curry – R240

A flavour some mild curry, with coconut and coriander

Calamari – R190

Succulent baby tubes, grilled in lemon butter and lightly brushed with a garlic marinade

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Line fish

Line Fish

Grilled and served on basil mash with a casserole of baby peas, red onions and pepperdews with a choice of –

Lemon Beurre Blanc – R180

Chili Ginger Beurre Blanc – R190

Baked Line Fish – R190

Filletted and baked in foil with lemon grass, ginger, garlic white wine and a hint of chilli

Salmon Teriyaki – R200

Norwegian salmon marinated in teriyaki, pan seared served with mash and drizzled with a sweet soya and sesame dressing

Sole

Grilled and served on basil mash with a casserole of baby peas, red onions and pepperdews with a choice of –

Lemon and herb butter – R190

Creamy prawn sauce – R220

Baby Kingklip

Served on the bone with shrimp fried rice and panache of vegetables.

Lemon Beurre Blanc – R190

Chili Ginger Beurre Blanc – R200

Linefish Nacional – R260

Grilled & served with seared scallop & black shell mussels, Mozambique nacional sauce

Poultry

Whole Baby Chicken – R180

Marinated in fresh garlic, green chilli and served with a side salad and fries

Pekine Duck – R190

Pan roasted breast served on onion marmalade, confit leg served on creamy polenta with cherries and sage sauce

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Grills

All grills served with a choice of french fries or mustard mash potato and a mélange of vegetables

Rib Eye – R190

Lamb Cutlets – R190

Beef Fillet – R190

Prime Rib – R190

Rubbed in crushed black pepper, sea salt and wholegrain Dijon mustard seeds

Optional sauces

Mushroom sauce – R35

Port wine sauce – R35

Creamy pepper sauce – R35

Portuguese sauce – R35

Béarnaise sauce – R35

Hollandaise sauce – R35

Meats

Beef fillet – R200

Mustard mash and wilted spinach with an onion and balsamic beef jus

Herb marinated beef fillet – R200

With potato fondant, savoy spinach, oyster mushroom-cambozola compote and foie gras jus

Ostrich fillet – R190

Grilled to perfection, glazed with red wine, served with mushroom and black pepper sauce

Lamb shank – R190

Slowly pot-roasted in a beef sauce, served with mashed potato and vegetables.

Springbok loin – R200

Grilled and served on basil mashed potato, wilted spinach, sautéed wild mushrooms and port wine jus

Side Orders

Side vegetables – R40

Garlic Roll – R12

Baby Caesar Salad – R45

Creamed Spinach – R40

Sauté Mushrooms in white wine – R50

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Desserts

Crème Brûlée – R60

Served with nut biscotti

Pavlova – R60

Crème chantilly, tropical fruit with a passion fruit coulis

Hot Malva Pudding – R60

Smothered in crème anglaise or butterscotch, brandy snap, vanilla cream

Chocolate Fondant – R60

Served with pistachio ice cream

Baked Cheesecake – R60

Marbled chocolate and vanilla seed cheesecake, chocolate ganache

Selection of fruit sorbets – R60

Cheese platters

Small – R80

Large – R150