

Reuben's

Executive chef: - Reuben Riffel

Head chef: - William Carolissen

Commis chef: - Lizel Blanckenberg

Commis chef: - Luzette Riffel

Pastry chef: - Corien Hattingh

19 huguenot Rd Franschhoek, Western Cape.

Tel no: 021 876 3772 Fax no:021 876 4464

Email:- reservations@reubens.co.za

Web:- www.reubens.co.za

SEAFOOD

Hot and sour Cob, scallops, prawns with white asparagus, greens and jasmine rice...**165**

Reds, pomme puree, artichokes, tomato, spinach, asparagus with Bouillabaisse sauce...**125**

VEGETARIAN

Goats cheese ravioli, mushroom, artichoke, tomato, baby spinach, olives, pepper essence and asparagus ...**95**

SIDE ORDERS

Pommes puree with truffle oil

Glazed mixed vegetables with fresh herbs, lemon zest

Green salad with walnut dressing

Creamed baby spinach

Crispy frite with parmesan dust and black pepper

Mangetout with orange and garlic

45

STARTERS

Sample Menu: December 2009

Brandy cured salmon sashimi, wasabi yoghurt, watermelon, horseradish leaves, sticky rice balls, mirin and soya....**72**

Chilli salt squid with nuac chum, spring onion, lime dressing, mint and coriander...**68**

Marinated grilled vegetable salad, feta, avocado, toasted seeds, oreganum, mustard and honey vinaigrette...**68**

Chicken and chorizo terrine, sofrito with prawn and lemon dressing...**72**

Tom yum spiced **tomato soup**, coconut-chilli sorbet, pineapple salsa...**62**

Double baked **Gorgonzola soufflé**, poached pear-walnut salad, pomegranate dressing...**62**

Prawn tempura, papaya, melon, sprout salad, black pepper-coriander dressing...**80**

Duck liver parfait, brioche toast, apricots and pistachio dressing...**72**

MAINS

Steak Tartar, parmesan-truffle frite, rocket, egg, red onion salad...**82**

Seared **beef Rib Eye**, soy braised mushrooms, pomme cigar, carrot-honey puree, bordelaise syrup...**125**

Ballotine of chicken mousse stuffed quail, cumin beetroot, potato crème, grape salsa and ginger orange glaze...**120**

French mustard glazed **veal liver**, brussel sprouts, white wine poached apple, prosciutto, pommes puree and Marsala onion gravy...**105**

Peppered Wildebees, celeriac gratin, butternut puree, braised red cabbage, roast pear and Pinotage jus...**165**

Roasted braised **pork belly**, nectarines, pickled cabbage, pomme croquette and chilli ginger caramel...**125**

Roasted lamb rack, turmeric potato, tomato confit, pineapple-coconut salsa with rogan josh jus...**120**

DESSERTS

Chocolate pave, chocolate sorbet **65**

Duo of **chocolate truffles**, 12 year old Van Ryn's brandy, espresso **60**

Vanilla panna cotta, peach sorbet, mixed berry sorbet, passionfruit sorbet and dehydrated fruit **65**

Raspberry sorbet, white chocolate mousse, raspberry coulis, litchi with pistachio yogurt and basil seeds **60**

Reconstructed **Cape brandy** tart **65**

Selection of house made **ice creams** **55**

LOCAL CHEESE PLATE

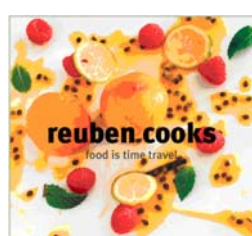
Zevenwacht **Farmhouse Cheddar** – 9 months matured

Chrissi's **Nettle** - exotic

Dalewood **Grand Brie**

Almond and parmesan crackers, pistachio bread

Cherry preserve, sweet and sour **pear** chutney, **brandy** jelly **70**



reuben cooks, food is time travel
- launched nov 08, just awarded best chefs book in south africa as announced by Spain-based Edouard Cointreau, the president of the Gourmand World Cookbook Awards
- R345 (inc vat)