

MENU

BREAD & NIBBLES

BREAD BOARD homemade herb oil & herb butter	€ 4,95
BRUSCHETTA with roasted tomato, basil and dried ham	€ 5,50
VEGETARIAN BRUSCHETTA with spinach, mushrooms and pecorino	€ 5,50
FINE CAP HORN OYSTER classic	p.u. € 2,95
TAGGIASCA OLIVES	€ 2,50

APERITIF

HENDRICK'S GIN & FEVERTREE TONIC cucumber	€ 9,50
PROSECCO	€ 5,50
SPRITZ APEROL prosecco, sparkling water, aperol	€ 7,95
DARK AND STORMY dark rum, lime, gingerbeer	€ 9,50
SCROPPINO vodka, lemon sorbet, prosecco	€ 7,50

STARTERS

BEEF CARPACCIO Parmesan curls, arugula, pine nuts & truffle mayonaise	€ 8,95
BEEF TARTARE 100% Black Angus & mustard mayonaise	€ 9,50
SALAD CAPRESE buffalo mozzarella, marinated tomato, fresh basil oil & black garlic	€ 8,95
GRILLED SCALLOPS salad of wild rice and peperonata	€ 12,50
MARINATED NORWEGIAN SALMON green herbs, wasabi mayonaise & sesame seeds	€ 9,50
GAMBAS FROM THE JOSPER from the charcoal oven with avocado & lime mayonaise	€ 9,50
GOATCHEESE AND VEGETABLES IN CRUNCHY FILO pink pepper & thyme	€ 9,75
HALF A LOBSTER with lime mayonaise	€ 13,50
SOUP OF THE DAY	€ 6,50

MAINS FROM THE GRILL

Main dishes are served with
fries & fresh seasonal salad

BLACK ANGUS TENDERLOIN 160 gram	€ 18,00
BLACK ANGUS TENDERLOIN 250 gram	€ 24,95
BLACK AND BLUE FLAT IRON STEAK 200 gram tender top blade steak	€ 19,00
100% BLACK ANGUS BURGER focaccia, cheddar, finely diced relish of tomato, onion, pickle & smoked BBQ salsa	€ 15,95
ANGUS RIB-EYE 600 gram for two	€ 57,00
CORNISH HEN 300 gram thyme & lemon	€ 16,50
ROASTED PORK sweet oyster sauce	€ 21,75
WHOLE LOBSTER 500 gram from the charcoal oven	€ 29,95
CATCH OF THE DAY	daily price
ROASTED EGGPLANT pecorino, spinach, mushrooms and chickpeas	€ 17,50
LETS SURF IT combine your dish with half a lobster	+ € 12,50

SUPPLEMENTS

SAUCES BEARNAISE HERB BUTTER BBQ SALSA PEPPER RELISH	€ 1,75
ASPARAGUS green asparagus and pecorino	€ 4,50
ROASTED VEGETABLES	€ 4,50

SALADS

Salad with croutons, tomato, cucumber, beetroots, walnuts, egg, avocado, cheesechips and fresh Parmesan curls	€ 17,50
Choose your salad; Crispy Romaine or mixed salad	
Combine with a topping of choice; ROASTED VEGETABLES BLACK AND BLUE STEAK GOATCHEESE GRILLED CHICKEN THIGH	
LETS SURF IT combine your salad with a half a lobster	+ € 12,50

DESSERTS

PINEAPPLE FROM THE JOSPER caramelized & with pistachio ice cream Tip: Woltvreda Ouma Se Wyn - WO Robertson	€ 7,50 per glass € 6,75
DEATH BY CHOCOLATE chocolate fondant and vanilla ice cream Tip: Woltvreda Oupa Se Wyn - WO Robertson	€ 7,50 per glass € 6,75
APPLE AND PEAR CRUMBLE vanilla ice cream Tip: Woltvreda Ouma Se Wyn - WO Robertson	€ 7,50 per glass € 6,75
CHEESE figbread & pomegranate Tip: Barros - 10 years old	€ 9,95 per glass € 6,75

Do you have an allergy?
Please inform us.

BLACK AND BLUE
QUALITY STEAKS & SALADS

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