

*Spring has sprung
and brings with it new fresh local ingredients
which have been prepared in the simplest way
in order to capture the subtle essence of the season*

Bon Appétit

FIRST COURSE	R
BEETROOT CURED AND TARTAR OF SALMON TROUT	65
<i>CRISPY BEETROOT AND HORSERADISH CRÈME FRAÎCHE STACK</i>	
CRISPY DUCK AND SCALLION SPRINGROLL	38
<i>HOISIN SAUCE AND MICRO LEAF SALAD</i>	
La VIGNA MEZE PLATTER	46
<i>CHEF'S MARKET SELECTION (VEGETARIAN OPTION AVAILABLE ON REQUEST)</i>	
ASIAN CURED OSTRICH	60
<i>SPROUT SALAD, RED PESTO, SESAME DRESSING AND SUSHI GARI</i>	
LEMON AND LIME RISOTTO CAKES	38
<i>PRAWN RAGOÛT AND CRISPY SMOKED SALMON</i>	
BOLAND BLUE CHEESE SOUFFLÉ (V)	48
<i>WITH APRICOT SYRUP</i>	
La VIGNA HOUSE SALAD (V)	32
<i>CARAMELISED WALNUTS, APPLES AND ONIONS FRESH GREENS, SHAVED FENNEL AND MUSTARD DRESSING</i>	
CARAMELISED BELGIUM ENDIVE TART (V)	34
<i>ON GARDEN ROCKET</i>	
SEARED SCALLOPS	85
<i>ON CAULIFLOWER PUREE WITH TRUFFLE OIL</i>	

NEXT COURSE

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BILTONG CRUSTED KUDU RUMP 85 <i>POTATO AND PRUNE GRATIN, BUTTERED GREENS AND ARMAGNAC SAUCE</i>	85
GRILLED FILLET OF BEEF 115 <i>ROASTED GARLIC BUTTER BEAN PURÉE, POMMES PONT-NEUF AND BÉARNAISE SAUCE</i>	115
250g SIRLOIN BURGER 85 <i>FAIRVIEW MATURED BRIE CHEESE, BACON AND RED ONION CHUTNEY</i>	85
DUCK À L' ORANGE 78 <i>BABY CARROTS, CRISPY PARISIAN POTATOES AND RED WINE JUS</i>	78
SINGAPORE NOODLES 58 <i>WITH CRISPY PORK</i>	58
TARRAGON RUBBED RACK OF LAMB 92 <i>OLIVE OIL MASH AND MINTED SNOW PEAS</i>	92
BASIL AND MOZZARELLA STUFFED CHICKEN SUPREME 62 <i>CAPONATA AND OLIVE MASH</i>	62
MASSAMAN ROASTED LINE FISH 68 <i>SPROUT SALAD WITH COCONUT CORIANDER SAUCE</i>	68
GRILLED MONKFISH 78 <i>ON APPLE CRUSHED POTATOES, FINE BEANS, CRISPY PANCETTA AND CIDER SAUCE</i>	78
GRILLED PATAGONION SQUID 98 <i>TOSSED WITH LINGUINI, ROCKET, OLIVE OIL, CHILLI FLAKES AND LEMON</i>	98
WILD MUSHROOM TAGLIATELLE 56 <i>PARSLEY AND WALNUT PESTO, PARMESAN SHAVINGS AND THYME OIL</i>	56
TOMATO AND BUFFALO MOZZARELLA TART 48 <i>WITH CARAMELISED ONIONS</i>	48

SOMETHING EXTRA OF COURSE

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SHOESTRING FRENCH FRIES OR OLIVE OIL MASH 18	18
GREEN SALAD OR BUTTERED SEASONAL VEGETABLES 18	18

VAT INCLUDED.

LAST COURSE OF COURSE

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MILLE-FEUILLE OF STRAWBERRY PARFAIT AND SHORTBREAD 35 <i>WITH MACERATED CHERRIES</i>	35
PEAR AND CARDAMOM TARTE TATIN 45 <i>WITH ALMOND PANNA COTTA</i>	45
COCONUT CRÈME CARAMEL 35 <i>PINEAPPLE CARPACCIO AND A COCONUT TUILLE</i>	35
PISTACHIO NOUGAT PARFAIT 45	45
DARK CHOCOLATE AND ORANGE DELICE 50 <i>WITH AN ORANGE JELLY</i>	50
CHURROS AND CHOCOLATE 40 <i>SPANISH STYLE SUGAR COATED CHOUX PASTRY, WITH CHOCOLATE SAUCE</i>	40
CHEESE PLATE 65 <i>WITH PRESERVES AND BISCUITS</i>	65

BEFORE THE BILL OF COURSE

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LIQUEUR COFFEE 25 <i>WITH WHISKEY, BRANDY OR YOUR CHOICE OF LIQUEUR, TOPPED WITH CREAM</i>	25
DOM PEDRO 25 <i>VANILLA ICE CREAM BLENDED WITH WHISKEY, BRANDY OR LIQUERE</i>	25
CAPPUCCINO, CAFÉ LATTE 16 <i>WITH A HOMEMADE BISCUIT</i>	16
SINGLE ESPRESSO OR MACCHIATO 12	12
DOUBLE ESPRESSO 14	14
HOT CHOCOLATE OR CAFÉ MOCHA 18 <i>WITH LIQUEUR</i> 28	18 28
FILTER COFFEE, CEYLON AND HERBAL TEA 10	10

PLEASE ENQUIRE WITH YOUR WAITRON AS TO OUR FULL RANGE
OF COGNACS, BRANDY, WHISKEY AND LIQUEURS AVAILABLE FROM ST. ANDREWS BAR

VAT INCLUDED.