

SAVOYE .

Founded by French Huguenot, Jacques de Savoie in 1688.

*De Savoie was granted a farm along the foothills of
Napoleonsberg (today known as the Simonsberg),
where he named his farm Vrede en Lust meaning
'Peace and Passion'.*

Lunch Menu

*served between 11am-5pm
for groups of 8 or more people there will be
an optional 12.5% service charge added to the bill*

- Roast Cauliflower & Butternut Salad (vegetarian)**
gently tossed with dried cranberries, pine nuts,
and dressed with a lemon & sumac vinaigrette 85
wine suggestion: White Mischief
- Tuna Croquettes**
delicately coated in panko crumbs,
served with Cape Malay aioli and wild rocket 95
wine suggestion: Anni Sauvignon Blanc
- Panzanella Salad (vegetarian)**
marinated tomatoes, olives, charred peppers,
cucumber, and ciabatta 110
wine suggestion: Anni Sauvignon Blanc
- Seared Tuna**
drizzled with a delicious sun-dried tomato dressing,
wild rocket, and parmesan shavings 135
wine suggestion: Pinot Noir
- Chicken Gyros**
herb marinated chicken, drizzled with tzatziki dressing,
wrapped in our homemade flatbread, served with salad or fries 145
wine suggestion: Ella
- Orzo Salad (vegetarian)**
marinated artichoke and grilled zucchini tossed with cucumber,
peppers, orzo pasta, Kalamata olives, fresh baby spinach,
red onion, drizzled with za'atar dressing 145
wine suggestion: Anni Sauvignon Blanc
- Moroccan Meatballs Pita**
lamb meatballs with tahini sauce,
fresh carrot & mint salsa, served with salad or fries 150
wine suggestion: Early Mist Riesling

Rotolo (vegetarian)

roast butternut & goat's cheese pasta roll, pan-fried, drizzled with sage beurre noisette, toasted almonds, served with salad
wine suggestion: Viognier 150

Beef Burger 200g

lavished with sweet roasted peppers, feta, and rocket, served with salad or fries
wine suggestion: Boet Erasmus 185

Lamb Burger 200g

dressed with homemade tzatziki and wild rocket served with salad or fries
wine suggestion: Pinot Noir 195

Sirloin 250g

flame-grilled with salad or fries and your choice of Madagascan pepper sauce or wild mushrooms & balsamic sauce
wine suggestion: Lady J Syrah 295

Desserts

Grapefruit Crema Catalana

Spanish crème brûlée 65

Baklava

crispy phyllo, walnuts, and fynbos honey, served with olive oil gelato 85

Chocolate Brownie

served on a bed of raspberry coulis, topped with milk chocolate mousse, and vanilla ice-cream 90

Lemon Crumble

tangy lemon custard tart topped with torched meringue 90

Cheese Board

green fig brie, huguenot and chakalaka chevin with homemade preserves, crackers, olives, and dips 240

Dinner Menu

*served between 5pm-9pm
for groups of 8 or more people there will be
an optional 12.5% service charge added to the bill*

Starters

Muhamarra (vegetarian)

red pepper & walnut dip, served with Lust's artisanal fresh ciabatta 75
wine suggestion: Early Mist Riesling

Roast Cauliflower & Butternut Salad (vegetarian)

gently tossed with dried cranberries, pine nuts,
and dressed with a lemon & sumac vinaigrette 85
wine suggestion: White Mischief

Herbed Polenta Cake (vegetarian)

creamy gorgonzola sauce, topped with pan-fried
wild mushrooms, toasted almonds, and sautéed rocket 95
wine suggestion: Marguerite Chardonnay

Grilled Calamari

tender calamari tubes pan-fried in a lemon & chilli infused
olive oil, served on a spicy, smoky paprika aioli 120
wine suggestion: White Mischief

Moroccan Meatballs

lamb meatballs with a homemade pizzaiola sauce,
served with toasted ciabatta 120
wine suggestion: Malbec

Goat's Cheese

wrapped with Parma ham, encased in crispy phyllo pastry,
served on wild rocket and sourdough toast 120
with a drizzle of balsamic reduction
wine suggestion: Viognier

Mains

- Pappardelle (vegetarian)**
walnut & rocket pesto, wild mushroom, sage and lemon zest 170
wine suggestion: Kogelberg Chenin Blanc
- Butternut Risotto (vegetarian)**
with charred red onion, rosemary smoked leeks,
and confit fennel bulb 190
wine suggestion: Ella
- Sumac Linefish**
pan-fried and delicately brushed with sumac spice,
served with roasted root vegetables and chilli mash 215
wine suggestion: Jess Rosé
- Chicken Provençal**
braised in white wine, Kalamata olives, and rosa tomatoes,
served with garlic mash 225
wine suggestion: Kogelberg Chenin Blanc
- Harissa Lamb Chops 250g**
flame-grilled and served with your choice of
couscous & stir-fried peppers or rosemary salted fries,
accompanied by a harissa sauce 285
wine suggestion: Lady J Syrah
- Savoie's Béarnaise Sirloin 250g**
with sautéed garden greens, crushed new potatoes,
and Savoie's signature béarnaise sauce 295
wine suggestion: Marguerite Chardonnay
- Dry-aged Beef Fillet 250g**
lightly basted in Savoie's signature basting, served with salad or
rosemary salted fries and your choice of Madagascan pepper sauce
or wild mushrooms & balsamic sauce 320
wine suggestion: Pinot Noir

Desserts

Grapefruit Crema Catalana Spanish crème brûlée	65
Baklava crispy phyllo, walnuts, and fynbos honey, served with olive oil gelato	85
Chocolate Brownie served on a bed of raspberry coulis, topped with milk chocolate mousse, and vanilla ice-cream	90
Lemon Crumble tangy lemon custard tart topped with torched meringue	90
Cheese Board green fig brie, huguenot and chakalaka chevin with homemade preserves, crackers, olives, and dips	240

Kids Menu

kids under 12

Macaroni Alfredo – with ham and mushrooms	85
Spaghetti Bolognese – topped with cheddar	85
Chicken Schnitzel – with salad or fries	90
Crumbed Calamari – with salad or fries	110
Cheese Burger – with salad or fries	110

Desserts

Vanilla Ice-cream – with chocolate sauce	35
Brownie Sundae – with vanilla ice-cream and toffee fudge sauce	55
Shakes – vanilla, chocolate, blueberry, raspberry, caramel	45

Hot Beverages

Coffees

almond, macadamia, and oat milk available 15

Cappuccino

single espresso topped with stretched milk 32 | 42

Cortado

single espresso cut with an equal amount of stretched milk 32

Café Latte

double espresso topped with stretched milk 42

Espresso

single shot | double 24 | 32

Macchiato

single espresso stained with stretched milk 25 | 35

Americano

single espresso with hot water and milk 30 | 40

Red Cappuccino

40 | 42

Belgian Dark Hot Chocolate

55

Enmasse tea

Connoisseur

organic Rooibos 35

Green Rooibos

unfermented and organic 35

Black Breakfast

Vietnamese black tea 35

Earl Grey

bergamot and black tea blend 35

Cold Beverages

Juice (350ml)

orange	60
cloudy apple	60
cranberry	60

Milkshake

vanilla, chocolate, blueberry cheesecake, apple pie, coffee	60
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Water

sparkling water (330ml 1L)	25 45
still water (330ml 1L)	25 45

Soft Drinks

Coke Zero (330ml)	30
Coke, Fanta orange, Crème soda (300ml)	30
Appletizer Grapetizer (275ml)	35

Mixers (200ml)

lemonade, soda, ginger ale, bitter lemon, Indian tonic, grapefruit tonic	25
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Cordials

kola tonic, passion fruit, lime	10
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Rock Shandy

soda, lemonade, bitters	50
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Milkshakes 'with a kick'

Amarula (ginger snap, vanilla ice-cream)	85
tequila & lemon pie (vanilla ice-cream, lemon meringue pie)	85
milk tart (vodka, cinnamon, condensed milk, vanilla ice-cream)	85

Vrede en Lust Wines

150ml glass or 750ml bottle

Sparkling

Sarah Brut

75 | 300

this wine was made to celebrate the sparkling personality of Sarah, daughter of the owner of Vrede en Lust

Rosé

Jess Dry Rosé – Pinotage, Shiraz

40 | 150

delicate raspberry aromas, lovely freshness carries the palate to an edgy zestiness

White

Anni Sauvignon Blanc

40 | 150

finely nuanced lime-blossom and tropical fruit aromas accompanied by hints of grapefruit

White Mischief – Chenin Blanc, Pinot Grigio, Sauvignon Blanc, Semillon, Riesling, Viognier

45 | 160

derived from the winemaker playing around with all the different white cultivars from Elgin, creating a fresh and complex white blend

Early Mist Riesling

45 | 160

graceful and fragrant wine with notes of honey and minerality followed by lingering citrus flavours

Viognier – barrel fermented

220

hints of orange blossom on the nose leads to delicate spice with a creaminess on the palate

Kogelberg Chenin Blanc – barrel fermented, single vineyard

230

named after the UNESCO biosphere where the vineyards are grown, stated to have the most diverse flora in the world.

Barrique – barrel fermented Semillon, Sauvignon Blanc

270

rich and complex with earthy, quince characteristics, elegant with lingering mineral notes

Marguerite – barrel fermented Chardonnay

75 | 300

citrus and butterscotch followed by a creamy, well-balanced palate, and notes of white pear

Red

Red Lady Merlot 50 | 170

black cherries, raspberries, and plums up-front leading to a complex, refreshing finish

Ella – Shiraz, Grenache, Viognier 55 | 220

slightly spicy, sandalwood, currant, and raspberry hints delicate and creamy on the palate

Malbec 220

mulberry and blackberry on the palate silky smooth, medium bodied and produced in a youthful style

Lady J Syrah – Shiraz with a dash of Viognier 240

carefully crafted to produce a pleasing burst on the palate soft and supple with polished tannins

Pinot Noir 300

ruby red colour with hints of strawberry on the nose with a touch of fine herbal elements

Boet Erasmus – Cabernet Sauvignon, Merlot, Petit Verdot 340

full bodied with bright acidity and fine tannins leading to a long and savoury finish, poised and understated

Craft Beer on Tap

Three Oaks lager – 300ml | 470ml 50 | 70

Beer | Cider

Castle light 340ml 42

Windhoek lager | Heineken 330ml 42

Savanna dry | light 330ml 45

Cocktails

happy hour mon-sun 4pm-7pm buy 1 get 1 free

Classic Martini – Albatross vodka & olives or Malachite gin & a lemon twist	80
Mediterranean Cosmopolitan – Albatross vodka, blood orange liqueur, cranberry juice & lime juice	85
Brandy Old Fashioned – Karo 13yr-old brandy, cherry, orange & bitters	90
Espresso Martini – Smirnoff vodka, Kahlua & espresso	90
El Diablo – Jose Cuervo gold tequila, lime juice, Crème de Cassis & ginger ale	90
Karo Highball – Karo 13yr-old brandy, vanilla liqueur, appletiser & bitters	95
Savoie 75 – Distillery gin, Pernod, triple sec & sparkling wine	95
Verdant Mojito – Elephantom rum, lime & fresh mint	95
Black Buffalo – Jim Beam bourbon, basil & ginger ale	95
Piña Colada – Elephantom rum, clarified pineapple juice & coconut cream	95
Sangria – Klipdrift brandy, orange juice, red wine & fresh fruits	100
Margarita – El Jimador gold tequila, triple sec & lime juice on the rocks frozen straight up	105
St Tropez – Malachite gin, elderflower liqueur, tonic water & butterfly tea	105
Maverick Martini – Albatross vodka, passion fruit purée, vanilla liqueur & sparkling wine	105
Mexican Spritz – Jose Cuervo gold tequila, Aperol, lime & grapefruit juice	105