

# 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

served between 11h00 & 17h00

Groups of 8 or more people are required to pay a compulsory service fee of 10%.

- ROAST CAULIFLOWER AND BUTTERNUT SALAD (Vegetarian) 80**  
gently tossed with dried cranberries & pine nuts & dressed with a lemon & sumac vinaigrette  
*Wine suggestion: White Mischief*
- SHRIMP CROQUETTES 95**  
delicately coated in panko crumbs & served with Cape Malay aioli & wild rocket  
*Wine suggestion: Anni Sauvignon Blanc*
- PANZANELLA SALAD (Vegetarian) 110**  
marinated tomatoes, olives, charred peppers, cucumber & ciabatta  
*Wine suggestion: Anni Sauvignon Blanc*
- SEARED TUNA 120**  
drizzled with a delicious sun-dried tomato dressing, wild rocket, & generous shavings of parmesan  
*Wine suggestion: Pinot Noir*
- CHICKEN GYROS 145**  
herb marinated rotisserie chicken, drizzled with tzatziki dressing, wrapped in our home-made flatbread & served with salad or fries  
*Wine suggestion: Ella*
- ORZO SALAD (Vegetarian) 145**  
marinated artichoke and grilled zucchini tossed with cucumber, peppers, orzo pasta, Kalamata olives, fresh baby spinach & red onion, drizzled with Za'atar dressing  
*Wine suggestion: Anni Sauvignon Blanc*
- ROTOLO (Vegetarian) 150**  
roast butternut & goats' cheese pasta roll, pan-fried & drizzled with sage beurre noisette & toasted almonds, served with salad  
*Wine suggestion: Viognier*

**MOROCCAN MEATBALLS PITA** **150**

lamb meatballs stuffed into a pita with Tahini sauce & fresh carrot & mint salsa, served with salad or fries

*Wine suggestion: Early Mist Riesling*

**BEEF SALAD** **150**

dry aged beef fillet, gently tossed in a wild rocket, sun-dried tomato pesto & parmesan salad with a pine nut sprinkle

*Wine suggestion: Malbec*

**LAMB SHAWARMA** **150**

cumin & coriander rotisserie lamb shoulder, drizzled with a minted Greek yoghurt, wrapped in our home-made flatbread, served with salad or fries

*Wine suggestion: Ella*

**GRILLED CHICKEN BURGER 200G** **150**

topped with oozing brie, caramelised red onion, sun-dried tomato pesto & baby spinach, served with salad or fries

*Wine suggestion: Kogelberg Chenin Blanc*

**BEEF BURGER 200G** **160**

lavished with sweet roasted peppers, feta & rocket, served with salad or fries

*Wine suggestion: Boet Erasmus*

**LAMB BURGER 200G** **170**

dressed with home-made tzatziki & wild rocket served with salad or fries

*Wine suggestion: Pinot Noir*

**SIRLOIN 250G** **295**

flame-grilled with salad or fries & your choice of Madagascan pepper sauce, wild mushrooms & balsamic sauce or Chimichurri dressing

*Wine suggestion: Lady J Syrah*

## DINNER

Dinner served between 17h00 & 21h00

Groups of 8 or more people are required to pay a compulsory service fee of 10%.

### STARTERS

- MUHAMARRA (Vegetarian) 65**  
red pepper & walnut dip served with Lust's Artisinal fresh ciabatta  
*Wine suggestion: Early Mist Riesling*
- ROAST CAULIFLOWER AND BUTTERNUT SALAD (Vegetarian) 80**  
gently tossed with dried cranberries & pine nuts & dressed with a lemon & sumac vinaigrette  
*Wine suggestion: White Mischief*
- HERBED POLENTA CAKE (Vegetarian) 90**  
smothered with a creamy Gorgonzola sauce, topped with pan-fried wild mushrooms, toasted almonds & sautéed rocket  
*Wine suggestion: Marguerite Chardonnay*
- MOROCCAN MEATBALLS 100**  
baked lamb meat balls in a sweet & savoury raisin sauce, served with toasted ciabatta  
*Wine suggestion: Malbec*
- GRILLED CALAMARI 105**  
tender calamari tubes pan-fried in a lemon & chilli infused olive oil, served on a spicy, smoky paprika aioli  
*Wine suggestion: White Mischief*
- GOATS CHEESE 110**  
wrapped with Parma ham, encased in crispy phyllo pastry, served on wild rocket & sourdough toast with a drizzle of balsamic reduction  
*Wine suggestion: Viognier*

## MAINS

- PAPPARDELLE (Vegetarian)** 165  
pasta with a wild mushroom, sage & lemon zest ragout, generously sprinkled with crunchy walnuts & parmesan shavings  
*Wine suggestion: Kogelberg Chenin Blanc*
- BUTTERNUT RISOTTO (Vegetarian)** 185  
with charred red onion, rosemary smoked leeks & confit fennel bulb  
*Wine suggestion: Ella*
- SUMAC LINEFISH** 205  
pan-fried & delicately brushed with Sumac spice, served with roasted root vegetables & chilli mash  
*Wine suggestion: Jess Rosé*
- CHICKEN PROVENÇAL** 250  
braised in white wine, Kalamata olives & rosa tomatoes, served with garlic mashed potatoes  
*Wine suggestion: Cabernet franc*
- OSSO BUCCO** 280  
slow braised veal in a deliciously rich red wine & garlic sauce, served on creamy polenta & charred greens  
*Wine suggestion: Boet Erasmus*
- HARISSA LAMB CHOPS 250G** 285  
flame-grilled and served with your choice of couscous & stir-fried peppers or rosemary salted fries, accompanied by a moreish Harissa sauce  
*Wine suggestion: Lady J Syrah*
- SAVOYE'S BÉARNAISE SIRLOIN 250G** 295  
with sautéed garden greens, crushed new potatoes & Savoye's signature Béarnaise sauce  
*Wine suggestion: Marguerite Chardonnay*
- DRY AGED BEEF FILLET 250G** 325  
lightly basted in Savoye's signature basting, served with salad or rosemary salted fries & your choice of Madagascan pepper sauce, wild mushrooms & balsamic sauce or Chimichurri dressing  
*Wine suggestion: Pinot Noir*

## DESSERTS

<b>POMELO CREMA CATALANA</b>	<b>65</b>
grapefruit infused custard, served with vanilla ice-cream	
<b>BAKLAVA</b>	<b>85</b>
crispy phyllo, walnuts & Fynbos honey, served with olive oil gelato	
<b>CHOCOLATE BROWNIE</b>	<b>90</b>
served on a bed of raspberry coulis, topped with milk chocolate mousse & vanilla ice-cream	
<b>LEMON CRUMBLE</b>	<b>90</b>
tangy lemon custard tart topped with torched meringue	

## COFFEES

SOY, MACADAMIA & OAT milk available	<b>15</b>
<b>CAPPUCCINO</b> (single espresso topped with stretched milk)	<b>32   42</b>
<b>CORTADO</b> (single espresso cut with an equal amount of stretched milk)	<b>32</b>
<b>CAFÉ LATTE</b> (double espresso topped with stretched milk)	<b>42</b>
<b>MACCHIATTO</b> (single espresso stained with stretched milk)	<b>25   35</b>
<b>AMERICANO</b> (single espresso with hot water & milk)	<b>30   40</b>
<b>ESPRESSO</b> (double / single shot)	<b>24   32</b>
<b>RED CAPPUCCINO</b>	<b>40   42</b>
<b>BELGIAN DARK HOT CHOCOLATE</b>	<b>55</b>

## ENMASSE TEA

<b>CONNOISSEUR</b> (organic rooibos)	<b>32</b>
<b>GREEN ROOIBOS</b> (unfermented & organic)	<b>32</b>
<b>BLACK BREAKFAST</b> (Vietnamese black tea)	<b>32</b>
<b>EARL GREY</b> (bergamot & black tea blend)	<b>32</b>

## KIDS MENU

(Kids under 12)

<b>MACARONI ALFREDO</b> with ham & mushrooms	<b>60</b>
<b>SPAGHETTI BOLOGNESE</b> beef mince, bacon & tomato tossed through spaghetti & topped with cheddar	<b>85</b>
<b>GRILLED CHICKEN BREAST</b> with salad or fries	<b>85</b>
<b>CHICKEN SCHNITZEL</b> with salad or fries	<b>90</b>
<b>CRUMBED CALAMARI</b> with salad or fries	<b>90</b>
<b>CHEESE BURGER</b> with salad or fries	<b>100</b>
<b>DESSERT</b>	
<b>BROWNIE SUNDAE</b> with vanilla ice-cream & toffee fudge sauce	<b>50</b>
<b>VANILLA ICE-CREAM</b> with chocolate sauce	<b>50</b>
<b>SHAKES</b> Vanilla, Chocolate, Blueberry, Raspberry, Caramel	<b>35</b>

# 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)	28   48
still water (330ml   1L)	28   48

## Soft Drinks

Coke Zero (330ml)	32
Coke, Fanta orange, Crème soda (300ml)	32
Appletizer   Grapetizer (275ml)	42

## Mixers (200ml)

lemonade, soda, ginger ale, bitter lemon, Indian tonic, grapefruit tonic	28
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## Cordials

kola tonic, passion fruit, lime	12
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## Rock Shandy

soda, lemonade, bitters	60
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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

200ml glass or 750ml bottle

## Sparkling

**Sarah Brut** (150ml)

85 | 330

*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

55 | 150

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

## White

**Anni Sauvignon Blanc**

55 | 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

60 | 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**

65 | 170

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

**Viognier** – barrel fermented

230

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

**Kogelberg Chenin Blanc** – barrel fermented, single vineyard

280

*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

280

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

**Marguerite** – barrel fermented Chardonnay

90 | 320

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

## Red

### Red Lady Merlot

65 | 180

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

### Ella – Shiraz, Grenache, Viognier

70 | 220

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

### Malbec

250

*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

250

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

### Pinot Noir

330

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

### Boet Erasmus – Cabernet Sauvignon, Merlot, Petit Verdot

360

*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 330ml | Heineken 330ml

45

Savanna dry | light 330ml

50

Windhoek 440ml

55

# Cocktails

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

<b>Classic Martini</b> – Albatross vodka & olives or Malachite gin & a lemon twist	90
<b>Mediterranean Cosmopolitan</b> – Albatross vodka, blood orange liqueur, cranberry juice & lime juice	95
<b>Espresso Martini</b> – Smirnoff vodka, Kahlua & espresso	100
<b>El Diablo</b> – Jose Cuervo gold tequila, lime juice, Crème de Cassis & ginger ale	100
<b>Verdant Mojito</b> – Elephantom rum, lime & fresh mint	105
<b>Black Buffalo</b> – Jim Beam bourbon, basil & ginger ale	105
<b>Sangria</b> – Klipdrift brandy, orange juice, red wine & fresh fruits	110
<b>Karo Highball</b> – Karo 13yr-old brandy, vanilla liqueur, appletiser & bitters	115
<b>Margarita</b> – El Jimador gold tequila, triple sec & lime juice on the rocks   frozen   straight up	115
<b>St Tropez</b> – Malachite gin, elderflower liqueur, tonic water & butterfly tea	115
<b>Brandy Old Fashioned</b> – Karo 13yr-old brandy, cherry, orange & bitters	125
<b>Maverick Martini</b> – Albatross vodka, passion fruit purée, vanilla liqueur & sparkling wine	125
<b>Mexican Spritz</b> – Jose Cuervo gold tequila, Aperol, lime & grapefruit juice	125