



THE INSPIRATION

We draw our inspiration for Au Bleu from the French words literally meaning “Into the blue”, referencing our beach-side location on the Atlantic ocean, Table Mountain, endearing referenced in Bloubergstrand and of course culinary speaking, referencing a rare steak, seared to caramelization on the outside, but “blue” inside as well as the cooking method used for cooking fish immediately after it’s caught and plunged into a court bouillon, which turns the skin a metallic blue color...It’s about respecting the ingredients, respecting the land and the sea and our spectacular location, respecting the diverse cultures and traditions of our people and our spirit of ubuntu!

PLEASE NOTE WE ARE A RESPONSIBLY CASHLESS FACILITY AND CAN NOT ACCEPT CASH FOR YOUR, OTHER GUESTS’ AND OUR TEAM MEMBERS’ SAFETY

Menu / Allergen Disclaimer

Items on this menu may despite the best efforts and care of our team, contain traces of allergens including but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

Please note that a discretionary 10% service charge may be added to all tables of more than 10 guests. For speed of service, please note we can’t accommodate split bills.

Items and prices subject to change without notice.

au bleu

LAND AND SEA

Starters

R 195 | Franschhoek trout with asparagus, radish and shrimp with a lemon, dill and mustard vinaigrette

R 110 | Chicken livers flambéed in brandy with a creamy garlic and thyme sauce, served with cocktail roosterkoek

R 135 | Grilled bokkoms served on a smoked gouda polenta

R 115 | Arancini fried risotto balls stuffed with a cheesy haddock center

R 120 | Smoked snoek pâté with sweet potato crisps

R 125 | Spicy beef trinchado served with grilled flatbread

R 110 | Butternut ravioli with a burnt butter and sage

R 115 | Honey-baked camembert with rosemary, black pepper, fig chutney, cranberry and walnut crumble

Soup

R 55 | Cream of cauliflower soup

R 15 | Add a bacon, parmesan and pretzel crumb

R 110 | Mussel chowder

R 65 | Chicken soup with dombolo dumplings

au bleu

LAND AND SEA

Salad

R 85 | SINGLE | R 165 | SHARING

Warm Moroccan spiced, grilled eggplant salad with cous-cous, chickpeas, red onion, baby marrow and cocktail tomatoes served with a lemon and parsley dressing

R 110 | SINGLE | R 220 | SHARING

Greek pasta salad with penne, feta cheese, cucumbers, red onion, tomato and green olives with a herb yogurt dressing

R 195 | SINGLE | R 295 | SHARING

Green salad with grilled duck and orange segments with a zesty citrus dressing

Sharing Plates

R 860 | Seafood platter – grilled prawns, grilled pesto calamari, grilled angelfish, served with rustic potato chips, lemon butter and peri-peri sauce

R 680 | Mixed grill platter – lamb chops, peri-peri chicken wings and sticky pork ribs, served with rustic potato chips

R 625 | Grilled vegetarian platter – grilled eggplant, baby marrow, red pepper, black mushroom, red onion and haloumi cheese drizzled with balsamic glaze and served with grilled flatbread and hummus

au bleu

LAND AND SEA

Grilled Meat

Beef fillet

R 195 | 200g

R 275 | 300g

Rump

R 145 | 200g

R 215 | 300g

R 230 | Sirloin on the bone 400g

R 275 | Rib eye on the bone 500g

R 245 | Rack of lamb 300g

Sauce and Sides

R 34 | Rustic potato chips

R 30 | Crusty smashed baby potatoes

R 35 | Cauli-rice

R 45 | Creamed spinach

R 140 | Grilled black mushrooms with butter and garlic

R 55 | Sweet roasted butternut

R 75 | Zucchini spaghetti with parmesan crumble

R 95 | Cheesy garlic snail sauce

R 85 | Field mushrooms and thyme

R 48 | Creamy green peppercorn sauce

R 75 | Roasted rosemary marrowbone topper

R 58 | Biltong compound butter

R 56 | Chimichurri

R 45 | Creamy polenta

au bleu

LAND AND SEA

Main Course

R 200 | Grilled angelfish fillet, served with crusty, rustic, smashed baby potatoes with lemon pepper and a creamy lemon beurre blanc

R 260 | Grilled chicken breast supreme with a bacon, mustard and mushroom sauce and chive mash

R 270 | Pork vindaloo curry served with basmati rice, sambal and coconut cream raita

R 180 | Ostrich neck potjie with pearled onions, new potatoes and green beans cooked in a rich red wine gravy and served with polenta

R 150 | Creamy roasted garlic, white wine and coriander mussel linguine with grilled lemon wedges

R 195 | Baked ratatouille cannelloni

R195 | Mushroom stroganoff with garlic, thyme, parmesan and penne pasta

R450 | Grilled prawns served in a sweet potato, pineapple and coconut curry sauce with crispy toasted coconut rice

R 480 | Seared duck breast served with a celeriac purée, grilled asparagus and a rhubarb sauce

au bleu

LAND AND SEA

Dessert

R 60 | Lemon mousse pavlova served with a lemon and passion fruit curd and vanilla ice cream

R 55 | Cinnamon sugar dusted churros with milk tart dipping sauce

R 60 | Baked Cape brandy pudding with Amarula™ custard and a brandy snap dome

R 65 | Pears, poached in noble late harvest, star anise and lemongrass served with a camembert ice cream

R 55 | Fresh seasonal fruit with a lime sherbet

R 75 | South African cheese plate with preserved green figs, makataan, onion marmalade and toasted roosterkoek crackers

R 65 | White chocolate cheesecake with milk and dark chocolate truffles

au bleu

LAND AND SEA

BEVERAGES

au bleu

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BEVERAGES

Soft Drinks

R 28 | Coke 200 ml

R 39 | Coke zero sprite / Sprite zero 300 ml

R 55 | Red Bull

R 75 | Tomato Cocktail

R 27 | Fitch & Leedes 200 ml

Lemonade, Ginger Ale, Tonic Water, Pink Tonic, Grapefruit Tonic, Sugar Free Pink Tonic, Soda Water, Dry Lemon

R 52 | Sparkling Cape Botanicals

Lemongrass, Ginger & Lime

Mint, Lime & Cucumber

Elderflower, Pear & Mint

R 59 | Appletiser / Grapetiser

R 46 | Ice Tea

Lemon, Berry, Peach

R 25 | Fruit Juice

Orange, Mango, Apple, Fruit Cocktail, Cranberry

R 7 | Cordials

Passion Fruit, Lime, Kola Tonic, Grenadine

Bitters

R 16 | Mutiny - Rooibos, Aromatic or Orange

au bleu

LAND AND SEA

Waters

R 23 | Still / Sparkling 500ml

R 40 | Still / Sparkling 1 litre

Shakes

R 50 | Strawberry / Chocolate / Vanilla

R 55 | Coffee

R 85 | Matcha

Coffee & Tea

R 15 | Single espresso

R 20 | Double espresso

R 30 | Cortado

R 32 | Americano

R 32 | Cappuccino

R 35 | Latte

R 28 | Macchiato

R 40 | Café mocha

R 40 | Hot chocolate

R 32 | Red cappuccino

R 39 | Red latte

R 40 | Chai latte

R 32 | Iced coffee

R 10 | Add for Oat / Almond / Soy Milk

au bleu

LAND AND SEA

Beer

CBC draughts 500ml

R 71 | Lager / Lite

R 83 | Amber Weiss

R 38 | Castle lager

R 42 | Castle light

R 42 | Black label

R 49 | Flying fish lemon

R 49 | Heineken

R 54 | Corona

R 55 | Windhoek draught

Non-Alcoholic Beverages

R 49 | Heineken Zero

R 59 | Savanna Zero

Cider

R 51 | Hunter Dry / Gold

R 59 | Savanna

Spritzers

R 46 | Bernini Blush

R 79 | Rekorderlig Berry

au bleu

LAND AND SEA

Aperitif

- R 20** | Pimms no 1
- R 21** | Martini bianco
- R 21** | Martini rosso
- R 21** | Martini extra dry
- R 22** | Caperitif kaapse dief soet vermoed
- R 30** | Wild cape vermouth
- R 36** | Aperol spritz
- R 36** | Pernod
- R 40** | Campari
- R 83** | Blaauwklippen before & after

Gin

- R 38** | distillery road
- R 38** | seekat gin
- R 38** | cape town rooibos
- R 42** | karoo pick
- R 43** | pikke
- R 44** | musgrave pink
- R 44** | malachite
- R 45** | a mari atlantic ocean
- R 45** | kaapse liqueurs buchu
- R 46** | bloedlemoen
- R 49** | sugarbird juniper unfiltered
- R 53** | roku gin
- R 58** | cape st blaize oceanic
- R 58** | inverroche amber gin
- R 58** | new harbour spekboom gin
- R 59** | six dogs blue gin

au bleu

LAND AND SEA

Vodka

- R 29** | Caramel
- R 31** | West Coast
- R 41** | Albatros
- R 58** | New Harbour Pinotage
- R 232** | Kalahari Truffle

Rum

- R 22** | Captain morgan spiced gold
- R 41** | Cape of storms white
- R 41** | Elephantom
- R 49** | Wilderer rogue fynbos spiced
- R 53** | Sugarbird cape fynbos
- R 60** | Die warm rasta

Brandy

- R 25** | Kwv 5 yrs
- R 26** | Klipdrift premium
- R 43** | Kwv 10 yrs
- R 66** | Tokara xo potstill
- R 78** | New harbour cape alchemist brandy
- R 91** | Van rhyn 15-year-old potstill
- R 147** | Oude molen xo

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LAND AND SEA

Cognac

R 100 | Bisquit VSOP

R 115 | Hennessy VSOP

Whisky

Local

R 22 | New Harbour Bushveld whiskey

Japanese

R 68 | Toki Suntory

Irish

R 42 | Tullamore Dew

R 45 | Jameson

Scotch

R 54 | Johnny Walker Black

R 56 | Monkey Shoulder

American

R 26 | Southern Comfort

R 41 | Jack Daniels

Bourbon

R 58 | Woodford Reserve

Single Malt

R 103 | Laphroaig 10 yrs

R 113 | Talisker 10 yrs

R 145 | Glenlivet 15 yrs

R 197 | Lagavulin 16 yrs

R 208 | Glenfiddich 18 yrs