

Bijou Restaurant

Bijou “Gem or Jewel” in French is Toadbury Country Hotel’s signature Restaurant. Combined with beautiful, trending décor, our fine dining restaurant offers unique French dishes prepared by Chef Philippe Wagenfuhrer and a passionate team.

Chef Philippe whets your appetite with contemporary classics from his childhood, complemented by a selection of elegant wines to pair each dish perfectly.

This upscale fare is perfectly at home in our beautifully manicured 25-hectare estate, situated in the world-famous Cradle of Humankind on the banks of the Crocodile River.



We welcome you to join us on an exceptional journey to experience and live the tale of “Wind in the Willows” (1949 – Kenneth Grahame).

Take heed of Mr Toad’s famous words, and head for
Toadbury Hall Country Hotel

*“Come along dear friend! Hop up here; we’ll go for a jolly ride.
The open road, the dusty highway. Come! I’ll show you the world.
Travel! Scene! Excitement! Ha ha ha!”*



Table D'Hôte Menu

ENTREES

Terrine de Volaille aux Champignons Sauvages

Terrine of chicken pressed with wild mushrooms and an onion marmalade

Crème Brulée de Foie Gras Parfait, Sablé

Foie Gras parfait Crème Brulée with savoury shortbread

Gravadlax de Saumon D'Écosse

Salmon Gravadlax, with fennel and coriander, lemon sauce and sour cream

Mille Feuille de Saumon Fumé

Smoked salmon layered with puff pastry, pea puree, horseradish cream and pickled raddish, pickled mushroom and beans salad

Tarte de Tomate Provençale

Tartlet of Plum tomato Provençal style with capers, feta, rocket and crispy Parma ham (No ham for vegetarian)

POISSONS

Saumon Poêle, Poireau Crème et Beurre de Tomate

Pan-fried Salmon, served on creamed leek scented with smoked lardons, glazed cucumber, and tomato beurre blanc

Cabillaut Grillé Café de Paris, Jus de Safran

Grilled kingklip with garlic butter, fondant potato, pea purée, asparagus and a saffron sauce

Cassolette de Fruit de Mer en Croûte

Medley of seafood cooked in a fish cream sauce with baby marrow, butternut, wild mushroom and topped with puff pastry

VIANDES

Entrecôte d'Angus, Pomme Bataille et Bearnaise

Rib of Beef for 2 people, carved and served with thick chips, asparagus & Bearnaise, red wine jus

Ballotine de Poulet au Pistou Hollandaise, Petit Pois Française

Rolled deboned chicken filled with pesto, served on French style peas, glazed onions & turned potatoes

Carré D'Agneau Persillé, Jus au Porto

Parsley crusted Rack of Lamb with Dauphinois potatoes, spinach and roasted tomato, Port wine jus

Kassler Alsacien à la Choucroute, Sauce Moutarde

Alsace specialty with smoked pork loin, sauerkraut, steamed potatoes and a grain mustard sauce



ENTREMETS

Epoisse Rôti sur Pomme Sautée, Salade de Pomme

Epoisse cheese roasted and served on sautéed potatoes and served with an apple salad

Tarte de Chèvre, salade frisée

Puff pastry tart of goat's cheese served with a frizzly salad

Pomme Fourée au Munster Roquette

New potatoes filled with munster cheese and served with rocket leaves and a walnut dressing

DESSERT

Pomme Tarte Tatin, Glace Vanille

Upside down apple pie served with vanilla pod ice cream

Chiboust et fraise

Vanilla cream with strawberries, shortbread and Chantilly cream

Le Parfaits au Pralin, Prune Armagnac

Praline iced parfait served with prune soaked in Armagnac

Pain Perdu au Miel D'Accassia, Glace Anis

Bread & Butter pudding with Accassia honey and anis star ice cream

Gateau au Chocolat Valrhona, Framboises

Valrhona chocolate mousse cake with raspberries

Bon Appétit!

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