

Bijou Restaurant

Menu

Bijou “Gem or Jewel” in French is Toadbury Hall Country Hotel’s signature Restaurant. This upscale fare is perfectly at home in our beautifully manicured 25-hectare estate, situated in the world-famous Cradle of Humankind.

Combined with beautiful, trending decor, our fine dining restaurant offers unique French dishes prepared by our Executive Chef and his passionate team.

Whet your appetite with contemporary classical dishes, complemented by a selection of elegant wines to pair with each dish perfectly.



COLD STARTERS

Smoked Trout Pate

*Trout Pate wrapped in Oak Smoked Salmon served with a Horseradish Crème Fraiche
garnished with Seaweed Cavitar*

R 75

Beef Carpaccio

*Thinly sliced Beef topped with Parmesan Shavings served with a fresh Herb Salad
drizzled with Truffle Oil & cracked Black Pepper*

R 90

Salmon Gravavlax

*Fresh Norwegian Salmon cured in a Sugar Salt mixture sliced, set on a bed of Lettuce
served with fresh Lemon & Dill*

R 110

Seasonal Baby Vegetable Salad

*An assortment of home-grown Baby Vegetables tossed with mixed Greens, Cherry Tomatoes &
Avocado Mousse served with an Herbed Vinaigrette*

R 65

HOT STARTERS

Camembert in Phyllo

Camembert Cheese wrapped & baked in Phyllo Pastry served with a mixed Berry Compote

R 65

Goats Cheese & Sundried Tomato Tartlet

*Crisp Puff Pastry topped with Sundried Tomato & Gratinated with Goats Cheese
served on a bed of fresh Rocket with a Balsamic Reduction*

R 70

Prawn Tempura

*Prawn Tails coated in a Tempura Batter & fried till golden set on a bed of Julienne Thai Salad
& served with a Pickled Ginger, Chili & Soy Dressing*

R 75

MAIN COURSES

(All main courses are served with seasonal Vegetables & Chef's choice Potato dish of the day)

Fillet of Beef

Char-grilled matured Angus Beef Fillet served with a Béarnaise Sauce

R 190

Duck Breast

Pan-seared Duck Breast served medium rare & accompanied by a

Crème de Cassis Sauce

R 190

Chicken Breast

Supreme of Chicken stuffed with Mozzarella Cheese & Basil Pesto

drizzled with a Creamy Pink Peppercorn & Cognac Sauce

R 125

Rack of Lamb

Oven-roasted Herb crusted Lamb Rack served with Ratatouille, Rosemary &

a Port Reduction

R 190

Norwegian Salmon

Imported Norwegian Salmon seared & set on warm pickled Baby Beetroot with

a warm Orange scented Hollandaise Sauce

R 180

Kingklip Fillet

Grilled Fillet of Kingklip topped with a Mushroom & White Wine Sauce

R 175

Pork Fillet

Medallions of Pork Fillet served with Caramelised Apples, topped with an

Apple Brandy Cream Reduction

R 135

Wild Mushroom Tortellini

Homemade Tortellini filled with assorted Wild Mushrooms accompanied by a

Tomato Cream Sauce with deep fried Basil

R 110

Spinach & Feta Phyllo Pie

Oven-baked Phyllo Pie with a filling of Spinach & Feta with selected Herbs & Spices

served with a Cumin & Coriander Cream Sauce

R 95

DESSERTS

Berry Pavlova

*Baked Meringue filled with Chantilly Cream topped with selected Berries & Fruits
served with a Passion Fruit Syrup*

R 50

Trio of Sorbets

Selection of three Sorbets

R 55

Brandy Snap Baskets

Brandy Snap baskets with Pecan Nut Ice Cream & a Toffee Sauce

R 60

Cuppachino Crème Brulee

Baked Custard scented with a hint of Espresso topped with a crisp caramelised Sugar top

R 50

Chocolate Brownies

Decadent Chocolate Brownies served with a Bar One Sauce & Vanilla Ice Cream

R 60

Cheese Board

A selection of local & imported Cheeses served with Preserves & Crackers (serves two)

R 160

“One Destination – One Exceptional Country Hotel”

Toadbury Hall Country Hotel offers discerning guests the versatility of so much to choose from, be it a celebration of a memorable wedding or special occasion in our banquet hall, a corporate business meeting in our conference centre or a leisurely weekend outing at our fine dining Bijou Restaurant or more informal eateries being Otter’s Deli, Badger’s Boma or WildWood Brasserie.