



# *Le Petit Chalet*

## *Brunch Menu*

### ***Small Plates***

Hot Beignets: New Orleans Style, Berry and Nutella Dipping Sauces ( <i>fresh! Allow extra cooking time!</i> )	10000
Macaroni & Cheese: Creamy Cheese Sauce, Topped With Pancetta & Garlic Crumbs	10000
Smoked Salmon Baguette: Chèvre, Pickled Onion, Capers, Lemon Zest, Herbs, Petit Salad	18000
Assorted Imported Cheese: Grilled Baguette, Berries, Preserves, Grapes, Apples, Candied Walnut	22000

### ***Brunch Favorites***

Vegetable Omelet: Sautéed Peppers, Onions, Herbs, Whipped Eggs, Potatoes, Fruit	14000
Avocado Toast: Multigrain Bread, Avocado, Radish, Herbs, Sumac, Tomato, Potatoes, Fruit Salad	12000
Blueberry Pancakes: Fresh Plump Berries, Maple Syrup, Fruit Salad	14000
Boujie Breakfast: 2 Eggs Any Style, 2 Pancakes, Roasted Tomato, Potatoes, Bacon, Fruit Salad	19000
Eggs Benedict: Smoked Salmon, Croissant, Poached Eggs, Hollandaise, Potatoes, Fruit Salad	23000
Steak & Eggs: Grilled Ribeye, 2 Eggs Any Style, Plantains, Chimmichurri, Potatoes, Fruit Salad	24000
Chorizo & Egg Hash: Spicy Spanish Chorizo & Potato Hash, 2 Eggs Any Style Pico De Gallo, Fruit Salad	17000
Seared Atlantic Salmon: Vegetable Risotto, Tomato Coulis, Vegetables Du Jour, Parmesan Cheese	37000
Steak Frites: Fillet Mignon, Green Peppercorn Sauce, Potato Crisps, Vegetables Du Jour	32000
Crispy Chicken Paillard: Pounded Chicken Breast, Breaded & Pan-Fried, Beurre Blanc, Parmesan -Arugula, Bulls Blood Lettuce, Cherry Tomato, Radish	26000

### ***Dessert***

Trio Of Creme Brûlée: Vanilla, Saffron, Orange	14000
Lemon Tart: Cream Cheese & Lemon Tart, Strawberry Sauce, Berries	14000
Sticky Date Pudding: Moist Date Cake, Hot Amarula Caramel, Vanilla Bean Ice Cream	15000
Hot Fudge Sundae: Our Premium Caramel & Vanilla Ice Cream, Hot Fudge, Whipped Cream	14000
Chocolate Bundt Cake: Moist Swiss Cocoa Cake, Crème Anglaise, Berries	14000
Matcha & White Chocolate “Cappuccino”	12000
Affogatto: Premium Rwandan Espresso with Homemade Vanilla Bean Ice Cream	9000





# Le Petit Chalet

<b>Whites</b>	<i>Bottle</i>	<i>Glass</i>	<i>Glass &amp; A half</i>	<b>Reds</b>	<i>Bottle</i>	<i>Glass</i>	<i>Glass &amp; A half</i>
La Meridionale Chardonnay-Sauvignon. France	40000	10000	15000	Elixio Insigne Malbec. Argentina	45000	12000	18000
Hautes Pistes Chardonnay. Languedoc, France, 2020	79000			Badgers Creek Shiraz. Australia, 2020	45000	12000	18000
Domaine Pélaquié Rosé. Côtes-du-Rhône, France, 2020	45000	12000	18000	La Meridionale Merlot. France, 2020	40000	10000	15000
Les Hauts Du Château Domi-Cours. Sauvignon Blanc. France, 2021	45000	12000	18000	Le Petit Balthazar Merlot. Pays D'oc, France 2022	46000		
Château Poulvère Côtes de Bergerac. France 2018 (Sweet)	54000	15000	22500	MAN Cabernet Sauvignon. South Africa 2021	58000		
MAN Free Run Chenin Blanc. South Africa	58000			Château Tourteau Chollet. Cabernet, Merlot, Petit Verdot Graves, France, 2014	58000		
Louis Jadot Pouilly-Fuissé. France, 2020	225000			Jean Des Valanges, Pinot Noir. France, 2020	57000	15000	22500
Louis Jadot Chablis. France, 2019	150000			Château Haut-Guiraud. Cabernet & Merlot. Côtes de Bourg, France, 2019	50000		
<b>Champagne &amp; Sparkling</b>	<i>Bottle</i>	<i>Glass</i>		Le Bio Balthazar Organic Syrah. Minervois, France 2018	62000		
Sensi Prosecco Italia	45000	12000		Little Eagle Shiraz. South Africa, 2017	86000		
Crémant de Bordeaux. Sparkling Brut Rosé. France, 2019	63000			Château de Fauzan Menervois, Languedoc, France, 2020	65000		
Château de Mauny Crémant De Loire Brissac, France	68000			Luigi Bosca Barbaresco D.O.C.G La Morra, Italia, 2019	150000		
Boschendal Sparkling Wine. South Africa, 2019	75000			Louis Jadot Beaujolais-Villages. France, 2020	155000		
Moet & Chandon Imperial Brut. France	200000			Luigi Bosca Barolo D.O.C.G La Morra, Italia, 2019	155000		
Veuve Cliquot France	225000			Leon Perdigal, Chateauneuf Du Pape. France, 2018	225000		

<b>Mocktails</b>	
Hibiscus Fizz	6000
Mint Lemonade	6000
Ginger Lemongrass Lemonade	6000
Detox. Beetroot, Pineapple, Ginger	6000
What a Melon. Watermelon Strawberry, Basil	6000
Sweet Sunrise. Grenadine, Orange -Juice, Vitelo	6000
Frozen Coconut Limeade. Coconut Milk, Lime Juice, Ice	6000
Mango- Pineapple Slushie	6000

<b>Beer</b>	
Heineken, Amstel	4000
Virunga Gold/ Mist	3000
Mutzig	3500

<b>Crafted Cocktails</b>	
Smoked Manhattan, Jack Daniels, Vermouth, Bitters	18000
Aperol Spritz. Prosecco, Aperol, Soda Water	16000
Mojito. Bacardi Rum, Mint, Lime, Soda Water	16000
Raspberry Beret. Chambord, Absolute Vodka, Pineapple	17000
Ginger Mule. Gin, Ginger Beer, Lime & Ginger	15000
Gordons Gin & Fresh Passionfruit	15000
Piña Colada. Bacardi Rum, Pineapple, Coconut	15000
Negroni. Gordons Gin, Campari, Cinzano, Orange	15000
White Sangria. Vodka, Chardonnay, Fruit	15000
Chalet's Sangria. Cabernet, Brandy, Fruit	15000
Sidecar. Cognac, Grand Marnier, Lemon Juice	19000
Old Fashioned. Jack Daniels, Bitters, Sugar, Orange	18000
Le Petit Prince. Tequila, Cointreau, Ginger, Mint, Lemon	16000
Espresso Martini. Absolut Vodka, Kahlua	17000





# *Le Petit Chalet*

## *Menu*

### ***Small Plates & Salads***

Classic French Onion Soup: Carmalized Onions, Beef Broth, Melted Gruyere, Crouton	12000
Soup Of The Day: <i>Ask Your Server For Details</i>	10000
Tree Tomato Salad: Beet, Avocado, Orange, Arugula, Gooseberries, Orange Rosemary Vinaigrette	11000
Calamari: Breaded & Flash Fried, Garlic & Herbs, Lemon Aioli	15000
Macaroni Gratin: Baked In Sharp Cheddar Sauce, Topped With Pancetta Garlic Crumbs	11000
Smoked Salmon Baguette: Chèvre, Pickled Onion, Caper, Smoked Salmon, Petit Salad	18000
Assorted Imported Cheese: Grilled Baguette, Berries, Preserves, Grapes, Apples, Candied Walnut	20000

### ***Main Course***

Steak Frites: Fillet Mignon, Green Peppercorn Sauce, Potato Crisps, Vegetables Du Jour	32000
Mixed Grill: Trio Of Australian Lamb Chop, Fillet Mignon, Grilled Chicken Breast, Chalet Potato -Vegetables Du Jour	37000
Braised Lamb Shank: Fork Tender Lamb Shank In Rich Red Wine Sauce, Carrot Parisienne, Peas -Parmesan Polenta	30000
Grilled Irish Ribeye: 350gm. Peppercorn Brandy Sauce, Chalet Potato, Vegetable Du Jour	70000
Crispy Chicken Paillard: Pounded Chicken Breast, Breaded & Pan-Fried, Beurre Blanc, Parmesan -Arugula, Bulls Blood Lettuce, Cherry Tomato, Radish	26000
Herb Crusted Tilapia: Herb Crust, Roasted Red Pepper Puree, Chalet Potatoes, Vegetables Du Jour	26000
Blackened Chicken Fettuccini: Blackened Chicken, Parmesan Cream Sauce, Homemade Fettuccini -Herbs, Oven Dried Tomato	26000
Seared Atlantic Salmon: Vegetable Risotto, Tomato Coulis, Vegetables Du Jour, Parmesan Cheese	37000
Vegetable Risotto: Cheesy Arborio Rice with Carrots, Zucchini, Parmesan Cheese, Carrot Puree	20000

### ***Dessert***

Trio Of Creme Brûlée: Vanilla, Saffron, Orange	14000
Lemon Tart: Cream Cheese & Lemon Tart, Strawberry Sauce, Berries	14000
Sticky Date Pudding: Moist Date Cake, Hot Amaranth Caramel, Vanilla Bean Ice Cream	15000
Hot Fudge Sundae: Premium Caramel & Vanilla Ice Cream, Hot Fudge Sauce, Whipped Cream	14000
Chocolate Bundt Cake: Moist Swiss Cocoa Cake, Crème Anglaise, Berries	14000
Matcha & White Chocolate "Cappuccino"	12000
Affogatto: Premium Rwandan Espresso with Homemade Vanilla Bean Ice Cream	9000

