BRUNCH

EGGS BENEDICT

SMOKED SALMON 725

BACON & HAM 685

MUSHROOM AND SPINACH 595
(All benedict served with two poached egg and hollandaise sauce on homemade toast, with homemade baked beans, parmentier potato, fresh fruits.)

OMELET

MIX VEG 430

HAM & CHEESE 480

CHEESE 450
(Served with a slice of brown bread, bacon, parmentier potatoes, baked beans and fresh fruits

OEUFS

SUNNY SIDE 400

FRIED EGG 400

SCRAMBLED EGG 400
(Served with a slice of brown bread, bacon, parmentier potatoes, baked beans and fresh fruits)

BREAKFAST BRUSCHETTA

GOAT CHEESE AND TOMATO 650

OLIVE TAPENADE, GRILLED VEG AND FETA CHEESE 650

JAM, FRESH FRUITS AND YOGURT 650

BAKED BEANS AND BACON 650
(All served on toasted brown bread accompanied by lightly dressed salad)

PANCAKES AND WAFFLES

PANCAKES WITH CARAMELIZED FRUITS AND HOMEMADE NUTELLA 485

FRESHLY MADE WAFFLE WITH FRESH FRUITS, MAPPLE AND HONEY SYRUP 485

APPETIZERS

CHICKEN SANDHEKO 490
(Nepali style spicy marinated chicken)

MEDITERRANEAN DIPS PLATTER 440
(Basil hummus, eggplant caviar, beetroot mutable, black olive tapenade)

POTATO WEDGES 280
(Potatoes roasted with balsamic vinegar, onion, garlic and thyme)

GRILLED SHRIMP 550
(Marinated shrimp in olive oil, garlic, lemon and dill)

SPINACH GREEK SALAD 580
(Tomato, feta, olive, drizzled with Italian extra virgin olive oil and lemon dressing)

PESTO CHICKEN SALAD 545
(Grilled chicken and organic green salad leaves tossed in lemon pesto dressing)

CHEF'S SPECIAL 495
(Creation of the day)

SOUP OF THE DAY 495
(Freshly made soup)

REVISITED MOMO 490
(Chicken, beetroot & nut, spinach & cheese, carrot & shiitake)

QUICHE

A SAVOURY OPEN TART SERVED WITH ORGANIC GREEN SALAD 550

BURGER

GRILLED CHICKEN BURGER 730
(Tzatzaki, sauteed peppers, feta cheese)

BEEF BURGER 820
(Beetroot relish, grilled beef patty, blue cheese,aragula and herbed butter)

BEANS BURGER 670
(Baked beans, tomato and chili salsa, spinach and shiitake mushroom emulsion)

SANDWICHES

NEPALI-TWIST 575
(Chicken shandeko, coriander and chili sauce)

MEDITERRANEAN 580
(Olive tapenade, grilled veg, slow baked tomato and feta cheese)

HAM & CHEESE 600
(Smoked ham, tomme cheese)

VEGETERIAN 520
(Grilled veg and pesto)
(Burgers and sandwiches served with fries and salad)

PASTAS

SPAGHETTI

TOMATO AND BASIL SAUCE 580

TOSSED IN WHITE WINE, SHRIMP, GARLIC AND CHILI 730

PAPARDELLE

TOSSED WITH ZUCCHINI, SPINACH, CHERRY TOMATO AND MUSHROOM 665

THE
OLD HOUSE
RESTAURANT

All prices are subject to
10% Service Charge & 13% VAT

TOSSED IN GRILLED CHICKEN SLOW BAKED TOMATO AND WHITE WINE SAUCE 695

MAINS

FISH AND POMMEGRANATE 980
(Pan fried river catfish with garlic crushed potatoes, pomegranate and pepper salsa)

BEOUF EN CROUTE 985
(Beef enclosed in puff pastry stuffed with mushroom duxelle)

ROASTED PORK BELLY 985
(Citrus marinated pork belly with stir fried vegetables, caramelized apples and balsamic reduction)

CHICKEN AND OLIVE 855
(Grilled leg of chicken with fondant potatoes, tomato sauce, eggplant and olive tapenade)

VOL AU VENT 745
(Puff pastry case filled with cream, mushroom and spinach or creamy chicken and mushroom)

DESSERT

MILLE-FEUILLE 380
(Puff pastry layered with crème patisserie and seasonal fruits)

HOMEMADE MACARONS (3 PIECES) 225
Sweet meringue based French confection with ganache filling

HOMEMADE MADELEINES (4 PIECES) 225
A traditional north-eastern French sponge cake made from finely ground almonds

APPLE CINNAMON CAKE 550
A soft apple cake with ganache, and drops of fine apple compote

CHOCOLATE CAKE 400
Homemade chocolate cake – ganache, praline

SEASONAL TART 550
Seasonal fruit on a bed of soft almond cream, in a crunchy shortbread pastry

MIGNARDISES 450
Assorted home-made macaroons and Madeleine

SIDE ORDERS

FRIES 150

BACON 170

EXTRA CHEESE 200

SALAD 150

BAKED BEANS 150

BROWN RICE 170

POTATO WEDGES 150

POTATO GRATIN 170

Dinner

APPETIZERS

POTATO WEDGES — 280
Potatoes roasted with balsamic vinegar, onion, garlic and thyme

MEDITERRANEAN DIPS PLATTER — 440
Basil hummus, eggplant caviar, beetroot moutabel,
black olive tapenade

CHICKEN SANDHEKO — 490
Nepali style spicy marinated chicken

GRILLED SHRIMP — 550
Marinated shrimp in olive oil, garlic, lemon and dill

GOAT CHEESE BALL — 465
Goat cheese with herbs closed in crunchy crumbs,
served with vegetable puree

PORK BELLY (N) — 590
Pork belly with caramelized peppers and onions, carrot and ginger coulis

ASSEITTE DE FROMAGE (S/L) — 530/985
Assorted cheese

ASSEITTE DE CHARCUTERIE — 1100
Assorted cured meat, pate and cheese

REVISITED MOMOS — 490
Assorted momos –chicken, beetroot and nuts,
Cheese and spinach, carrot and shiitake

CROQUETTE — 495
Cheese/chicken

SOUP OF THE DAY — 495
Freshly made soup

SALAD

ROASTED BEETS AND GOAT CHEESE SALAD (N) — 530
Roasted beetroot and gratin goat cheese with pomegranate

PESTO CHICKEN SALAD — 545
Grilled chicken and organic green salad leaves
tossed in lemon pesto dressing

CHEF'S SPECIAL — 495
Creation of the day

TANGY VERMICELLI SHRIMP SALAD — 470
Chilled vermicelli rice noodles in a tangy tomato
coriander sauce topped with shrimp

PASTAS

SPAGHETTI

TOMATO AND BASIL SAUCE — 580

TOSSED IN WHITE WINE, SHRIMP, GARLIC AND CHILI — 730

PAPARDELLE (N)

TOSSED WITH ZUCCHINI, SPINACH,
CHERRY TOMATO AND MUSHROOM — 665

TOSSED IN GRILLED CHICKEN SLOW
BAKED TOMATO AND WHITE WINE — 695

TORTELLINI (N) — 695
Spinach and goat cheese stuffed tortellini with cherry tomato,
almond and brown butter sauce

MAINS

THE BEETROOT OSTRICH — 1,560
Seared ostrich served with beetroot and bacon puree,
beetroot medallion

TROUT- SWEET LIME — 1,680
Pan-fried fillet of trout served on a bed of wilted spinach,
dressed in sauce vierge

MEDITERRANEAN CHICKEN — 855
Leg of chicken braised with black olive, bacon and white wine

SALMON STEAK — 1,885
Peas puree, potato gratin, dried mushrooms, dill and lime anglaise

AUSTRALIAN STRIPLOIN (N) — 1,900
Thyme and garlic basted beef striploin with Green peppercorn
sauce, parsley and parmesan cheese tossed french-fries

THE CRUNCHY EGG (N) — 650
Zucchini puree, Beans, Brioche, Jus de poulet

DESSERTS

HOMEMADE MACARONS (3 PIECES) — 225
Sweet meringue based French confection with ganache filling

HOMEMADE MADELEINES (4 PIECES) — 225
A traditional north-eastern French sponge cake made from
finely ground almonds

APPLE CINNAMON CAKE — 550
A soft apple cake with ganache, and drops of fine apple compote

CHOCOLATE CAKE — 400
Homemade chocolate Cake – ganache, praline

SEASONAL TART — 550
Seasonal Fruit on a bed of soft almond cream,
in a crunchy shortbread pastry

MIGNARDISES — 450
Assorted home-made macaroons and Madeleine

MILLE-FEUILLE (N) — 495
Puff pastry layered with crème patisserie and seasonal fruits

SIDE ORDERS

SALAD — 150

BROWN RICE — 170

POTATO WEDGES — 150

FRIES — 150

POTATO GRATIN — 170

(N) New Spicy Vegetarian

THE
OLD HOUSE
RESTAURANT

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