

Starters

Cheese Croquettes	55.00
Bisque de Homard Maison Home-made lobster bisque Uit onze eigen keuken	70.00
Sesame Tuna Seared with Wasabi Mayo # LCHF	80.00
Marinated Salmon Thinly sliced Norwegian Salmon, marinated with olive oil, onion, dill and lemon juice	70.00
Soupe de Poisson Normande Fish soup the French way, with rouille, grated cheese and croutons Vissoep op zijn Frans	60.00
Notre Tartare de Saumon Cru Norwegian salmon tartare served with toast Norwegischem Lachs Tartare Verse Noorse zalm met een marinadesausje	70.00
Huitres Oysters Oesters	each 20.00
Mini Moules Marinières ½ a kilo, prepared in beer	65.00
Carpaccio de Boeuf Thinly sliced marinated top quality beef with Parmesan cheese and roquette lettuce Carpaccio van rundvlees	65.00
Os à Moelle Marrow bones, a delicacy you only eat away, or end up with a jealous dog Wat de hond thuis krijgt, eet baasje in Den Anker	45.00
Fromage de Chevres Chaud et Tarte aux figues Warm goats cheese and fig tart with parma ham	65.00
Tomate Mozzarella	70.00
Salade aux Lardons Fresh garden greens mixed, with finely chopped bacon and croutons, topped with a poached egg	60.00
Salade de Thon frais avec du Blanc d' Anchors Fresh Tuna salad with white anchovy	65.00
Salade de Poulet Froid Chicken salad with a coriander and mayonnaise dressing	65.00
Croquettes Crevettes Grises Garnalenkroketten	80.00

Tomate Crevettes Grises 125.00
Plump, juicy tomato filled with North-sea shrimps and home-made mayonnaise

Foie Gras Brulee 110.00
Een aanrader

Toast Cannibale 60.00
Raw freshly ground beef on toast, a delicacy for Belgians and other cannibals

Tempura Prawns 55.00

Cocktail de Langouste 120.00
Delicious and light, fresh Westcoast rock lobster tail

Fish Dishes

Seafood Platter

Prawns medium	each	R20.00
Mussels	bowl	R45.00
Oysters	each	R20.00
Kingklip	portion	R65.00
Large Tiger Prawns	each	R80.00

Gambas Den Anker Pili - Pili 120.00
Six medium Tiger Prawns, panfried in olive oil, chilli & garlic with a touch of sea-salt
Gambas gebakken in olijfolie, pili-pili en look Des gambas à l'oil et au pili-pili
Des gambas à l'oil et au pili-pili

Pepper Encrusted Tuna Steak 165.00
Loin of Yellowfin Tuna white peppercorn, lightly seared and served on a bed of spinach with smooth potato mash and rich pepper sauce

Casserole de Fruit de Mer 170.00
Snow Crab, Linefish, Mussels in a delicious, pernod-laced bouillabaise

Kingklip Den Anker 140.00
Panfried, served on a bed of spinach with an aromatic tomato coulis
Saut é au beurre, sur un lit d'épinards, avec un coulis de tomates
Op een bedje van spinazie, met purée en een tomatencoulis

Linefish Mousseline 135.00
Complemented with a mousseline sauce and smooth potato mash

Norwegian Salmon Beurre Blanc 160.00
Lightly seared, complimented with herb beurre blanc and smooth potato mash # LCHF

Kingklip Italienne 145.00
Panfried, on a bed of Angel hair pasta and served with a light summery sauce of olive oil, lemon juice, tomato, basil, diced apple and toasted pine nuts

Linefish Sauce au Safran 145.00
A delicately flavoured dish. Linefish complemented by a sauce of saffron

Moules Marinières 135.00
1 kilo of mussels (not from Brussels but from Langebaan), prepared the Belgian way. Fresh and therefore not always available
A cause de l'approvisionnement irrégulier et des sports nationaux tels que le cricket, le rugby et faire la grève, il se peut que nous soyions en rupture de stock

Sole Meuniere 140.00
Panfried in lemon butter

Meat Dishes

Sirloin	155.00
300g Sirloin served with a sauce of your choice, chips & salad	
Wagyu Burger	95.00
Carbonades Flamandes	120.00
À la bière Trappiste Braised beef, stewed in Trappist beer, served with chips Voor de vlamingen die het nog niet verstaan hebben: stoverij in Trappist	
Lapin À La Flamande	125.00
Rabbit simmered in Belgian beer, served with potato croquettes De kat van de buur, verdronken in De Koninck bier	
Filet Béarnaise	170.00
Served with vegetables and our home-made Béarnaise sauce Een mooi stuk "super" filet met groentjes en een verse Béarnaise	
Steak Tartare	130.00
Freshly ground beef seasoned, served with chips réparé avec de la viande très fraîche et de première qualité, hâché à la demande en cuisine Si vous désirez le préparer vous-même, demandez au garçon s.v.p. Verse Filet Américain met frietjes, kan U zelf mengen indien gewenst	
Wagyu Steak Tartare # LCHF	155.00
Springbok	155.00
Selon approvisionnement. Avec légumes et une sauce délicieuse Naargelang de aanvoer, bieden wij U een heerlijk stuk wild aan, bereid zoals wij dat alleen van thuis kennen. Een aanrader, niet alleen omdat we er zoveel aan verdienen, maar vooral omwille van de uiterst fijne smaak	
Steak au Poivre "Den Anker"	170.00
Flambé à la crème Panfried, delicious fillet steak covered with crushed white pepper and flambéed in a rich cream sauce Eén van onze specialiteiten	
Filet de Boeuf - Chateaubriand	170.00
Chateaubriand style, served with vegetables and our original grandmother's sauce Ein Stück zartes Filet mit frischem Gemüse und Großmutter's Soße Een mooi stuk "super"filet met groentjes en een fondsausje	
Magret de Canard	145.00
Succulent free range duck breast, panfried and complimented by a plum & ginger infusion. Served medium - rare to ensure tenderness	
Vol Au Vent	110.00
Puff pastry with creamy chicken, meatballs and mushrooms served with a Pomme Frites	
South African Speciality	145.00
Old favourites from traditional African to Cape Malay dishes	
Belgian Speciality of the week	145.00
Old traditional Belgian favorites	

For Little People

Mini Steak Or Chicken Nuggets With Chips	55.00
Painters ice cream palate + activity set	

Vegetarian Dish

White Asparagus Risotto	90.00
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Desserts

Tarte aux Pommes	55.00
Hot Applecake, served with your choice of cream or ice-cream	
Crème Brulée	60.00
Pear & Almond Tart	50.00
Crêpes Flambées "Den Anker"	60.00
Classic Chocolate Tart	65.00
Chocolate Mousse	65.00
Pure velvet made with Belgian Callebaut Chocolate	
Belgian Waffle	50.00
Tarte au Fromage	55.00
Cheesecake	
Dame Blanche	45.00
Homestyle Vanilla ice-cream with Belgian Chocolate sauce Vanille-Eis mit Belgischer Schokolade	
Cheese Platter	65.00
Cafe Glace	35.00
Iced Coffee	
Coffee	
Cappuccino	17.00
Coffee	15.00
Espresso	15.00
Double Espresso	18.00
Café Latte	18.00
Tea	14.00
Rooibos/Ceylon	
Hot Chocolate	20.00
Dom Pedro - single / double	28.00 / 46.00
Kahlua, Frangelico or Amarula	
Special Coffee - single / double	
Irish coffee	28.00 / 46.00
Italian coffee	28.00 / 46.00
Amarula coffee	28.00 / 46.00

Den Anker Pierhead V&A Waterfront Cape Town

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En Afrique du Sud le service (+/- 10%) n'est pas compris. Merci d'y penser. Service charge not included.

A 10% service charge will be added to tables of 8 or more.