



THE INSPIRATION

We draw our inspiration for Au Bleu from the French words literally meaning “Into the blue”, referencing our beach-side location on the Atlantic ocean, Table Mountain, endearing referenced in Bloubergstrand and of course culinary speaking, referencing a rare steak, seared to caramelization on the outside, but “blue” inside as well as the cooking method used for cooking fish immediately after it’s caught and plunged into a court bouillon, which turns the skin a metallic blue color...It’s about respecting the ingredients, respecting the land and the sea and our spectacular location, respecting the diverse cultures and traditions of our people and our spirit of ubuntu!

PLEASE NOTE WE ARE A RESPONSIBLY CASHLESS FACILITY AND CAN NOT ACCEPT CASH FOR YOUR, OTHER GUESTS’ AND OUR TEAM MEMBERS’ SAFETY

Menu / Allergen Disclaimer

Items on this menu may despite the best efforts and care of our team, contain traces of allergens including but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

Please note that a discretionary 10% service charge may be added to all tables of more than 10 guests. For speed of service, please note we can’t accommodate split bills.

Items and prices subject to change without notice.

au bleu

LAND AND SEA

Starters

R 85 | Peri-Peri chicken liver kota with lime and beetroot pickle, herb salad

R 130 | Creamy prawn arancini, tomato chutney and aioli

R 125 | Mussels linguini, with roasted garlic, lemon and parmesan

R 80 | Butternut ravioli with burnt butter and sage

R 125 | Malay tuna and potato fishcakes with caper mayonnaise and lemon atchar

Soup

R65 | Cherry tomato and basil soup with caprice toast

R175 | Cape seafood chowder. Locally caught black mussels, linefish and prawns flavoured with cardamon, cloves and turmeric, served with crispy puri

R65 | Butternut squash with pistachio pesto and roasted chickpeas

au bleu

LAND AND SEA

Sharing

R 155 | SINGLE | R 310 | SHARING

Crispy pork belly salad, baby spinach, cherry tomato, avocado, shredded red cabbage and cucumber with apple, honey and mustard dressing

R 160 | SINGLE | R 320 | SHARING

Smoked snoek pâté with stewed apricot, pickled fish with raisin croûte

R180 | SINGLE | R 350 | SHARING

Springbok carpaccio, rooibos and balsamic reduction, spring berries, rocket and pecorino

R95 | SINGLE | R 190 | SHARING

Greek pasta salad with penne, feta cheese, cucumbers, red onion, tomato and green olives with a herb yoghurt dressing

Platters

R525 | Mixed grill platter – lamb chops, peri-peri chicken wings and sticky pork ribs, served with potato chips or sweet potato fries

R525 | Seafood platter – grilled prawns, grilled pesto calamari, grilled linefish, crispy fried hake served with rustic potato chips, lemon butter and peri-peri sauce

R390 | Grilled vegetarian platter – grilled eggplant, baby marrow, red pepper, black mushroom, red onion and halloumi cheese drizzled with balsamic glaze and served with grilled flatbread and hummus

au bleu

LAND AND SEA

Grilled Meat

Beef fillet

R 320 | 200g

R 455 | 300g

Rump

R 180 | 200g

R 255 | 300g

R 410 | T-bone steak 500g

R 360 | Rack of lamb 300g

R 740 | Tomahawk 1kg rib of beef

Sauce and Sides

R 60 | Triple cheese sauce (cheddar, gouda, feta)

R 60 | Mushrooms and thyme

R 50 | Green peppercorn sauce

R 40 | Chakalaka sauce

R 50 | Biltong and mustard sauce

R 40 | Bearnaise

R 30 | Buttered mashed potato

R 30 | Potato chips

R 30 | Crusty smashed baby potatoes

R 40 | Cauli-rice

R 45 | Creamed spinach

R 75 | Mushrooms with butter and garlic

R 45 | Caramelized roasted butternut

R 30 | Rice

au bleu

LAND AND SEA

Main Course

R 250 | Braised beef short rib, pap and pickled red cabbage

R 230 | Locally caught linefish, grilled with warm niçoise salad, caper dressing and lemon butter sauce

R 220 | Grilled masala spiced chicken supreme, coconut rice, dahl and cucumber and coriander salad

R 180 | Moules frites, steamed mussels in white wine, butter and shallots served with Dijon mayonnaise and French fries

R 235 | Pea and lemon risotto, hot smoked salmon and rocket salad

R 355 | Cape lamb curry served with basmati rice, sambal and coconut cream raita

R 255 | West Coast grilled Kingklip with garlic and apricot glaze, green beans and warm potato salad

R 180 | Mushroom stroganoff with garlic, thyme, parmesan and zucchini noodles

au bleu

LAND AND SEA

Dessert

R 55 | Chocolate tacos with salted caramel popcorn

R 45 | Self-saucing lemon pudding with lime sherbet and vanilla custard

R 55 | Amarula cheesecake with dark chocolate truffles

R 60 | Roasted banana and lime panna cotta with litchi sorbet

R 75 | South African cheese plate with preserves, onion marmalade and toasted roosterkoek crackers

R 65 | Baked Cape brandy pudding with marula custard and a brandy snap dome

au bleu

LAND AND SEA

Soft Drinks

R 31 | Coke 200 ml

R 39 | Coke zero sprite / Sprite zero 300 ml

R 59 | Red Bull

R 75 | Tomato Cocktail

R 29 | Fitch & Leedes 200 ml

Lemonade, Ginger Ale, Tonic Water, Pink Tonic, Grapefruit Tonic, Sugar Free
Pink Tonic, Soda Water, Dry Lemon

R 52 | Sparkling Cape Botanicals

Lemongrass, Ginger & Lime Mint, Lime & Cucumber Elderflower, Pear & Mint

R 59 | Appletiser / Grapetiser

R 49 | Ice Tea

Lemon, Berry, Peach

R 25 | Fruit Juice

Orange, Mango, Apple, Fruit Cocktail, Cranberry

R 7 | Cordials

Passion Fruit, Lime, Kola Tonic, Grenadine

Bitters

R 16 | Mutiny - Rooibos, Aromatic or Orange

au bleu

LAND AND SEA

Waters

R23 | Still/Sparkling 500ml

R40 | Still/Sparkling 1 litre

Shakes

R 50 | Strawberry / Chocolate / Vanilla

R 55 | Coffee

R 85 | Matcha

Coffee & Tea

R 15 | Single espresso

R 20 | Double espresso

R 30 | Cortado

R 32 | Americano

R 32 | Cappuccino

R 35 | Latte

R 28 | Macchiato

R 40 | Café mocha

R 40 | Hot chocolate

R 32 | Red cappuccino

R 39 | Red latte

R 40 | Chai latte

R 32 | Iced coffee

R 10 | Add for Oat / Almond / Soy Milk

au bleu

LAND AND SEA

Beer

CBC draughts 500ml

R 71 | Lager/Lite

R 83 | AmberWeiss

R 38 | Castle lager

R 42 | Castle light

R 42 | Black label

R 49 | Flying fish lemon

R 49 | Heineken

R 54 | Corona

R 55 | Windhoek draught

Non-Alcoholic Beers / Ciders

R 49 | Heineken Zero

R 59 | Savanna Zero

Cider

R 51 | Hunter Dry / Gold

R 59 | Savanna

Spritzers

R 46 | Bernini Blush

R 79 | Rekorderlig Berry

au bleu

LAND AND SEA

Aperitif

- R 20** | Pimms No 1
- R 21** | Martini bianco
- R 21** | Martini rosso
- R 21** | Martini extra dry
- R 22** | Caperitif Kaapse dief soet vermoed
- R 30** | Wild Cape vermouthe
- R 36** | Aperol spritz
- R 36** | Pernod
- R 40** | Campari
- R 83** | Blaauwklippen before & after

Gin

- R 38** | Distillery road
- R 38** | Seekat gin
- R 38** | Cape Town rooibos
- R 42** | Karoo pick
- R 43** | Pikke
- R 44** | Musgrave pink
- R 44** | Malachite
- R 45** | A mari atlantic ocean
- R 45** | Kaapse liqueurs buchu
- R 46** | Bloedlemoen
- R 49** | Sugarbird juniper unfiltered
- R 53** | Roku gin
- R 58** | Cape st blaize oceanic
- R 58** | Inverroche amber gin
- R 58** | New harbour spekboom gin
- R 59** | Six dogs blue gin

au bleu

LAND AND SEA

Vodka

R 29 | Caramel

R 31 | West Coast

R 41 | Albatros

R 58 | New Harbour Pinotage

R 232 | Kalahari Truffle

Rum

R22 | Captain Morgan spiced gold

R41 | Cape of storms white

R41 | Elephantom

R49 | Wilderer rogue fynbos spiced

R53 | Sugarbird cape fynbos

R60 | Die warm rasta

Brandy

R 25 | KWV 5 yrs

R 26 | Klipdrift premium

R 43 | KWV 10 yrs

R 66 | Tokara XO potstill

R 78 | New Harbour cape alchemist brandy

R 91 | Van Rhyn 15-year-old potstill

R 147 | Oude Molen XO

au bleu

LAND AND SEA

Cognac

R 100 | Bisquit VSOP

R 115 | Hennessy VSOP

Whisky

Local

R 22 | New Harbour Bushveld

Japanese

R 68 | Toki Suntory

Irish

R 42 | Tullamore Dew

R 45 | Jameson Scotch

R 54 | Johnny Walker Black

R 56 | Monkey Shoulder

American

R 26 | Southern Comfort

R 41 | Jack Daniels

Bourbon

R 58 | Woodford Reserve

Single Malt

R 103 | Laphroaig 10 yrs

R 113 | Talisker 10 yrs

R 145 | Glenlivet 15 yrs

R 197 | Lagavulin 16 yrs

R 208 | Glenfiddich 18 yrs

au bleu

LAND AND SEA

Sparkling Wine

Per glass

R 468 | Orange River Layra Oliver Irsai Demi Sec Sec

R 1032 | CapeSecco Chenin Blanc

N/A | Cape Fynbos Bubbly Chardonnay.....**R 86**

Prosecco

R 513 | Orange River Lyra Irsai Oliver Dem Sec

R 629 | CapeSecco Chenin Blanc

MCC

R 349 | Villiera Brut 375ml

R 602 | Simonsig Kaapse Vonkel Nectar Rose

R 646 | Graham Beck Rose

R 813 | Anthonij Rupert L'Ormarins Blanc de Blancs

R 966 | Canto Chardonnay Brut

R 2010 | Charles Fox Ciper Blanc de Noir

R 2449 | Babylonstoren Sprankel

Sauvignon Blanc

Per glass

R 266 | Arniston Bay

R 236 | Doran Vineyard.....**R 74**

R 296 | Contreberg Darling

R 318 | Klein Roosboom

R 506 | Strandveld Pofadderbos

R 656 | Waterkloof

R 800 | Steenberg The Black Swan

au bleu

LAND AND SEA

Chardonnay

Per glass

- R 240** | Ken Forrester Petit.....**R 60**
R 289 | Haute Cabriere Unwooded
R 731 | Creation
R 917 | Almenkerk
R 1673 | Lona Kloof

Chenin Blanc

- R 258** | Kleine Zalze Cellar Selection.....**R 65**
R 289 | Mulderbosch Steen op Hout
R 363 | Rickety Bridge
R 414 | De Morgenzon
R 501 | Raats
R 999 | Donkiesbaai Steen

Single White Varietals

- R 396** | Diemersdal Gruener Veltliner
R 578 | Lourensford Viognier
R 651 | De Wetshof Riesling
R 800 | Steenberg Semillon

au bleu

LAND AND SEA

Red Single Varietals

- R 434 | Bellevue Malbec
- R 472 | Spijker & Bessie Malbec
- R 604 | Morgenster Nabucco Nebbiolo
- R 712 | David Finlayson Camino Africa Cabernet Franc
- R 782 | Sons of Sugarland Barbera
- R 816 | Ondine Grenache
- R 983 | Waterford Grenache
- R 1025 | Kaapzicht Cabernet Franc
- R 1035 | Idiom Sangiovese
- R 1089 | KWV Mntors Petit Verdot
- R 2265 | Hamilton Russel Pinot Noir

Dessert & Natural Sweet Wines

Per glass

- N/A | Klein Constantia Vin de Constance.....R 199
- N/A | Donkiesbaai Hooiwijn.....R 99

Digestifs

Per shot

- N/A | Kaapse Liqueurs Buch LimoncelloR 42
- N/A | JaegarmeisterR 37
- N/A | Wilderer Shiraz Grappa.....R 73

au bleu

LAND AND SEA

Pinotage

Per glass

R 250 Boland Cellar Cinotage.....	R 63
R 392 Wildekrans	
R 456 Diemersfontein.	
R 1277 Diemersfontein Journal	
R 1822 L'Avenir Single Block	

Cape Bordeaux Blend

R 582 Babylonstoren Nebukadnesar
R 687 Hermanuspietersfontein Kleinboet
R 665 Spier Creative B Five
R 764 Anthonij Rupert Optima
R 794 Rustenberg John X Merriman
R 1118 Constantia Glen Three
R 1713 Meerlust Rubicon
R 2743 Kanonkop Paul Sauer
R 5311 Vergerlegen V
R 6499 Waterford The Jem

Port Style & Fortified Wines

Per glass

N/A Nuy Barbieri Idro	R 29
N/A Boplaas Cape Tawny.....	R 26
R 425 Fairview Sweet Red 750ml	

au bleu

LAND AND SEA

White Blends

R 257 | Buitenverwachting Buiten Blanc

R 928 | Constantia Glen Two

R 2521 | Steenberg Magna Carta

Rose

Per glass

R 219 | Darling Cellars Pyjama Bush

R 256 | The Wildwoman..... **R 64**

R 371 | Contreberg Rose

R 432 | Peter Falke Blanc de Noir

Cabernet Sauvignon

Per glass

R 238 | Leopards Leap

R 301 | Sixpence..... **R 76**

R 338 | Doran Vineyarde (Romy D)

R 366 | Warwick First Lady

R 370 | Contreberg Darling

R 970 | Muratie Martin Melck

R 1527 | Glen Carlou Gravel Quarry

R 1552 | Boekenhoutskloof Stellenbosch

R 2038 | Bartinney Skyfall

au bleu

LAND AND SEA

Shiraz

Per glass

R 255 Protea by Anthonij Rupert.....	R 64
R 354 Doran Vineyards (Losa)	
R 461 Tokara	
R 648 De Grendel	
R866 Starke Conde Syrah	
R 1052 Saronsberg	
R 1214 Rust & Vrede Estate Syrah Fairbridge	

Merlot

Per glass

R 264 Durbanville Hills	
R 263 Fairbridge.....	R 66
R 303 Stellenrust	
R 760 Plaisir de Marle	
R 961 Villeira Monro	
R 1699 Shannon Mount Bullet	

Red Blends

Per glass

R 235 Fairbridge.....	R 59
R 355 Noble Savage	
R 552 Fairview Extranio	
R 725 Carl Everson Cape Blend	