



## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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## LAND AND SEA

### *Soft Drinks*

**R 31** | Coke 200 ml

**R 39** | Coke Zero / Sprite / Sprite Zero 300 ml

**R 59** | Red Bull

**R 79** | 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, Pineapple lemonade

**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

**R 7** | Cordials

Passion Fruit, Lime, Kola Tonic, Grenadine

### *Bitters*

**R 16** | Mutiny - Rooibos, Aromatic or Orange

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## 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



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## LAND AND SEA

### *Beer*

CBC draughts 500ml

**R 71** | Lager/Lite

**R 83** | Amber Weiss

**R 41** | Castle lager

**R 44** | Castle light

**R 44** | Black label

**R 49** | Flying fish lemon

**R 51** | Heineken

**R 55** | Corona

**R 57** | Windhoek draught

### *Non-Alcoholic Beers / Ciders*

**R 51** | Heineken Zero

**R 59** | Savanna Zero

### *Cider*

**R 52** | Hunter Dry / Gold

**R 59** | Savanna

### *Spritzers*

**R 47** | Bernini Blush

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## LAND AND SEA

### *Aperitif*

- R 20** | Pimms No 1
- R 22** | Martini bianco
- R 22** | Martini rosso
- R 22** | Martini extra dry
- R 23** | Caperitif Kaapse dief soet vermoed
- R 30** | Wild Cape vermouthe
- R 36** | Pernod
- R 38** | Aperol Liqueur
- R 42** | Campari
- R 83** | Blaauwklippen before & after

### *Gin*

- R 38** | Distillery road
- R 38** | Seekat gin
- R 38** | Cape Town rooibos
- R 36** | New harbour spekboom gin
- R 42** | Karoo prick
- R 43** | Pikke
- R 43** | Sugarbird juniper unfiltered
- R 44** | Musgrave pink
- R 45** | A mari Atlantic Ocean
- R 46** | Bloedlemoen
- R 54** | Roku gin
- R 54** | Malachite
- R 58** | Inverroche amber gin
- R 58** | Inverroche amber gin
- R 59** | Six dogs blue gin
- R 61** | Cape St Blaize oceanic
- R 67** | Kaapse liqueurs buchu

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## LAND AND SEA

### Vodka

**R 29** | Caramel

**R 34** | West Coast

**R 36** | New Harbour Pinotage

**R 49** | Albatros

**R 83** | Hazendal Black

### Rum

**R22** | Captain Morgan spiced gold

**R41** | Cape of storms white

**R49** | Elephantom

**R45** | Leatherback Copper Still

**R53** | Wilderer rogue fynbos spiced

**R53** | Sugarbird cape fynbos

### Brandy

**R 27** | KWV 5 yrs

**R 28** | Klipdrift premium

**R 44** | New Harbour cape alchemist brandy

**R 45** | KWV 10 yrs

**R 91** | Van Rhyn 15-year-old potstill

**R111** | Tokara XO potstill

**R139** | Oude Molen XO

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## LAND AND SEA

### *Cognac*

**R 115** | Bisquit VSOP

**R 115** | Hennessy VSOP

### *Whisky*

#### **Local**

**R 38** | New Harbour Bushveld

#### **Japanese**

**R 31** | Akashi Red

**R 72** | Toki Suntory

**R 74** | Tenjaku Pure Malt

**R275** | Hibiki Suntory Japanese Harmony

#### **Irish**

**R 42** | Tullamore Dew

**R 43** | Shanky's Whip

**R 47** | Jameson Scotch

#### **Scotch**

**R 54** | Johnny Walker Black

**R 56** | Monkey Shoulder

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## LAND AND SEA

### **American**

**R 26** | Southern Comfort

**R 41** | Jack Daniels

### **Bourbon**

**R 58** | Woodford Reserve

### **Single Malt**

**R 108** | Laphroaig 10 yrs

**R 113** | Talisker 10 yrs

**R 145** | Glenlivet 15 yrs

**R 197** | Lagavulin 16 yrs

**R 208** | Glenfiddich 18 yrs

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## LAND AND SEA

### Sparkling Wine

**R86 per glass | Cape Fynbos Bubbly Chardonnay | Swartland | N/V**

*Perky citrus made tangy by a touch of sugar.*

**R330 | KWV Annabelle Cuvee Rose | Paarl | N/V**

*A blush of Pinotage's colour to fragrance and sweet, mostly hanepoot*

**R468 | Sparkling Wine - Orange River Lyra Irsai Oliver Demi Sec | Northern Cape | N/V**

*From Hungarian variety irsai oliver, carbonated bubbly. Turkish delight, a sprinkle of sherbet, the sweetness fitting perfectly. One of a kind.*

**R307 | Sparkling wine- JC Le Roux Le Domaine N/A | Devon Valley | N/V**

*Featherlight, white sparkler with grape and melon aromas, balanced sugar and crisp acid*

### Prosecco

**R564 | Prosecco - Da Luca | Veneto, Italy | N/V**

*Da Luca Prosecco is a fresh, zingy sparkling wine – peach and apricot aromas, with a touch of sweetness and a crisp finish. Very good quality and strong concentration of fruit. Fruity aromas of pears and apples, with citrus and floral notes.*

**R629 | Prosecco - Sartori Brut | Veneto, Italy | N/V**

*Has a splendid straw yellow colour and an elegant and persistent perlage. Delicate bouquet of acacia and wisteria flowers, combined with a soft fragrance of fresh fruits such as pear and peach.*

### MCC

**R 374 | Villiera Brut 375ml | Koelenhof | NV**

*An average of 18 months on the lees. Just over 50% Chardonnay. The red grape is mainly Pinot Noir. A zesty Cap Classique displaying the full balanced yeasty complexity synonymous with a blend of white and red grapes.*

**R 602 | Simonsig Kaapse Vonkel Nectar Rose | Stellenbosch | 2024**

*Appeal of candy floss pink, demi-sec sparkler starts visually but grows on energetic palate. Balanced sweetness and acid freshness lead to clean finish.*

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## LAND AND SEA

### **R675 | Graham Beck Rose | Robertson | NV**

*Almost equal pinot noir & chardonnay with 1% meunier adding red berry notes with earthy whiffs. Fresh, zesty acid, soft brioche roundness from 15 months on the lees.*

### **R 813 | Anthonij Rupert L'Ormarins Blanc de Blancs | Franschhoek | 2019**

Chardonnay cap Classique, hedonistically rich and creamy, with zesty lemon and delightful sweet spices, partly from oak-fermented

## Champagne

### **R2472 | Moët & Chandon | Champagne, France**

*Bold yellow with golden highlights, a burst of exotic fruits (pineapple and mango), the roundness of stonefruits (Mirabelle plum, apricot), a slight hint vanilla.*

### **R2872 | Veuve Clicquot Brut (Yellow Label) | Champagne, France | N/V**

*It offers the perfect balance of structure and finesse. Golden-yellow in colour, with a foaming necklace of tiny bubbles. It is pleasing to the nose, initially reminiscent of yellow and white fruits, then of vanilla and later brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty notes, the result of the three years of bottle aging.*

## Sauvignon Blanc

### **R 242 | Doran Vineyards | Paarl | 2024/2025**

*Light, zesty lemon and guava notes, ends with pithiness. One for the summer*

### **R 266 | Arniston Bay | Arniston | 2024/2025**

*Remaining true to style and cultivar, passion fruit and winter melon underpinned by enough freshness to be a good table companion*

### **R 296 | Contreberg | Darling | 2024/2025**

*Green pepper notes and brisk acidity are moderated by finishing hint of sweetness.*

**R318/R80 per glass | Sauvignon Blanc - Wild Woman | Breedekloof | 2024/2025**

*Aromas of ripe green melon, crisp granny smith apple and fresh citrus notes on the nose. Gentle acidity and vibrant freshness.*

**R 343 | Klein Roosboom | Durbanville | 2024/2025**

*Cool climate nettle & flint on, along with riper blackcurrant notes. Taut and balanced, with fresh acid, pleasantly long and dry.*

**R 656 | Waterkloof | Somerset West | 2019/2020**

*Single, elevated parcel with very low yield delivers copious flavour in peach, granadilla & guava, talc & herbaceous top notes. Crisp acid well integrated with rounded body, aided by 10 months on lees. Wild ferment in older oak, like standout*

**R 857 | Steenberg The Black Swan | Constantia | 2023/2024**

*Unwooded cool-climate benchmark. Minerality and meadow grasses, the essence of sauvignon, finish is tangy, limy and very long.*

# Chardonnay

**R 240/R60 per glass | Ken Forrester Petit | Stellenbosch | 2025/2026**

*Round, fruity and smooth, baked apple & mango lifted by brisk acid, is all easy drinking pleasure*

**R 289 | Haute Cabriere Unwooded | Franschhoek | 2025/2026**

*Perfectly pleasant & nicely dry. Mouthful of yellow apple, peach & crunchy acidity cries out for long alfresco lunches*

**R 731 | Creation | Hemel-en-Aarde | 2024/2025**

*Glorious layers of sun kissed pears and peach enhanced by fresh minerality and hints of spice. Driest of the quartet, styled to enjoy young.*

**R 917 | Almenkerk | Elgin | 2022/2023**

*Dried peach and lime. Toasted hazelnut nuance from 10 months in small oak, nearly half new. Vibrantly fresh with enough fruit intensity to age long and gracefully*

**R 2242 | Iona Kloof | Elgin | 2023/2024**

*Pure fruit (soft white pear and bright limey citrus), razor sharp acidity and well-judged oak result in wine being layered and intricate. A slight saline note, a long finish and good weight on the back palate*



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## LAND AND SEA

### Chenin Blanc

**R 258/R65 per glass | Kleine Zalze Cellar Selection | Stellenbosch | 2025/2026**

*Stone fruit and some melon with a subtle creamy texture from 2 months on lees. Crisp easy-drinking style*

**R 325 | Mulderbosch Steen op Hout | Stellenbosch kloof | 2023/2024**

*Dependable, distinctive and great value. Bright apple and citrus with mere suggestion of honeyed richness*

**R 363 | Rickety Bridge | Franschhoek | 2024/2025**

*A fusion of old vines and modern intent. Notes of quince, hay, and wild herbs are alloyed with bright acidity, yielding a wine of structure and shine.*

**R414 | De Morgenzon | Stellenbosch Kloof | 2024/2025**

*The vintage promises a vibrant stone fruit profile, with notes of citrus, green apple, and hints of tropical fruit, along with a subtly integrated oak backing. The wine carries beautifully onto the palate, showing apricot, ripe lemon and ripe apple notes, with structure and minerality*

**R 518 | Raats | Polkadraai Hills | 2023/2024**

*Unfolds with a vibrant array of flavors, starting with a distinctive core of yellow apple, kiwi fruit, and pineapple. Accompanied by notes of green melon and limes, it bursts with fresh fruit flavors. On the palate, a zesty citrus flair lingers, concluding with a long, mineral finish*

**R 999 | Donkiesbaai Steen | Piekenerskloof | 2024/2025**

*Savoury-tinged, fresh herb overlaying cooked apple, lime marmalade and hint of honey. Creamy texture from portion fermented in concrete eggSingle White Varietals*

### Other Single White Varietals

**R 396 | Diemersdal Gruener Veltliner | Durbanville | 2023/2024**

*Winter melon and kiwi, intensified by natural acidity, with added breadth from lees contact.*

**R 578 | Lourensford Viognier | Somerset West | 2023/2024**

*The wine is perfumed with wonderful exotic aromas of jasmine, lavender, orange peel, hints dried apricot and white peach that balms the air. The palate is refined and filled with quince flavours complemented with hints of saffron, nutmeg, ginger and cashews. The wine has a flinty mineral finish and well-balanced linear acidity*

**R 651 | De Wetshof Riesling | Robertson | 2017/2018**

*The De Wetshof Estate Riesling is crisp and delicate. The nose and palate are abundantly complex with a typically spicy deep fruity flavour.*

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## LAND AND SEA

### **R 800 | Steenberg Semillon | Steenberg, Constantia | 2023/2024**

*Cool climate means freshness & greener tones: fennel & herbal notes mingled with waxy lanolin. A gentle biscuit note.*

## White Blends

### **R 257 | Buitenverwachting Buiten Blanc | Constantia | 2024/2025**

*This full-bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit*

### **R 982 | Constantia Glen Two | Constantia | 2022/2023**

*Displays mandarin, lemongrass zest and quince before barrel ferment. Adds smoke, biscuit and flint. Outstanding balance between lively acidity and rounded mid palate.*

### **R 2578 | Steenberg Magna Carta | Constantia | 2021/2022**

*Displaying aromas and concentrated flavours of elderflower, jasmine blossom and star-anise on the nose. The focus continues onto the palate where one finds an elegantly structured wine, showing ground spice and fruit richness tempered by a zesty acidity that forms the wine's backbone*

## Rose

### **R 219 | Darling Cellars Pyjama Bush | Darling | 2024/2025**

*Loads of ripe strawberries, sweet cherry and raspberries on the nose, vivid with bright succulence and a lingering fruity aftertaste. Light and delicious... a great wine to enjoy and flirt over*

### **R 318/R80 per glass | The Wildwoman | Breedekloof | 2025/2026**

*A delicate light pink with gentle floral notes and fresh cherry and strawberry aromas on the nose. The palate is crisp dry with a subtle hint of dry spice.*

### **R 371 | Contreberg Rose | Darling | 2024/2025**

*Floral and wild scrub fragrance, lowish acid but good freshness and fruity dry finish. An easy drinking sundowner*

### **R 432 | Peter Falke Blanc de Noir | Stellenbosch | 2024/2025**

*Barely blush, is effectively white cab, with pleasantly mineral character, subdued berry fruit, appealing salty finish*

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## LAND AND SEA

### Cabernet Sauvignon

#### **R 240 | Leopards Leap | Franschhoek | 2024/2025**

*Raspberry lift to signature blackcurrants, variety's tannin holding succulence in check. Subtle oak-stave ageing for spice and texture*

#### **R318/R80 per glass | Sixpence | Slanghoek Valley, Breedekloof | 2024/2025**

*Half oaked, to keep the range's easy access focused. Standout berries and plums, some biscuit tones from the oak. Main attraction is the smooth palate*

#### **R 338 | Doran Vineyards ( Romy D) | Paarl | 2024/2025**

*Show's cultivar's cassis and leafy notes, supple dry tannins buffed by year oak.*

#### **R 370 | Contreberg Darling | Darling | 2022/2023**

*Ripe and forward dark berry aromas and sweet oak spice. The rich flavours are held by balanced acidity and dry tannins, eased by a little sugar.*

#### **R 387 | Warwick First Lady | Stellenbosch | 2024/2025**

*Fresh blackberry scents, flesh and fine dry tannins. On the nose red plums, red bell peppers, ripe blackcurrants, thyme, ivy, menthol, dark chocolate, nougat. On the palate powerful, ripe well-integrated tannin, dark fruit, light in extract, well-integrated acidity*

#### **R 970 | Muratie Martin Melck | Knorhoek Valley | 2019/2020**

*Elegant, mouthful of blackcurrant boiled sweets and whiffs of herbs offset by tarry, tobacco laden oak. Nicely integrated tannins and acidity, brisk finish*

#### **R 1527 | Glen Carlou Gravel Quarry | Simonsberg-Paarl | 2020/2021**

*This bold, concentrated, powerfully polished Cabernet, is a timeless reflection of the most admired of the noble varieties. The nose shows layers of dark berries, ripe blackcurrant, mint and hints of chocolate whilst the full body is sure to impress.*

#### **R 1552 | Boekenhoutskloof Stellenbosch | Franschhoek | 2022/2023**

*Helderberg and Polkadraai parcels give dark cherry and berry with graphite top note, judicious oak, plays off plush fruit before dry conclusion*

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## LAND AND SEA

### Shiraz

**R 255/R64 per glass | Protea by Anthonij Rupert | Franschhoek | 2022/2023**

*Plum, dark berry fruit and light spice aromas. Soft, yielding and gentle entry to the mouth with those same plum and juicy berry fruit notes immediately apparent. Ripe, rich and rewarding with a lively fresh vibrance.*

**R 417 | Doran Vineyards (Losa) | Paarl | 2023/2024**

*More savoury, with sprinkling of white pepper from shiraz, includes grenache noir. Gentle dry tannin grip*

**R 461 | Tokara | Helshoogte | 2021/2022**

*Retains charming blue & black profile, enhanced by specific yeast selection. Courtesy ageing in mostly older oak, that also adds a dry, spiced nuance.*

**R 683 | De Grendel | Durbanville | 2021/2022**

*Bright purple in colour with a deep violet rim. The nose offers upfront aromas of perfume, violets, glazed gammon, pepper and buchu. The wine presents a smooth entry on the palate, with soft and seamless layers of cloves, nutmeg and warm spices, underpinned by a savoury and meaty finish*

**R866 | Starke Conde Syrah | Stellenbosch | 2022/2023**

*Deep, purple-tinged colour. Concentrated dark fruit aromas with liquorice and violet and white pepper notes. The palate is rich and broad with layers of fruit and a fine-grained tannin structure*

**R 1052 | Saronsberg | Tulbagh | 2021/2022**

*Unpacks layer upon textured layer of fragrant dark berries, scrub and dried lavender along with vanilla and spice from 90%v new American and French oak*

**R 1214 | Rust & Vrede Estate Syrah Fairbridge | Stellenbosch | 2021/2022**

*Smooth, spicy, improves on with perfect mix of dark berry fruit with aromatic black pepper and liquorice, new oak adding meat and charcuterie notes plus fragrant touch of vanilla*

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## LAND AND SEA

### Merlot

**R 264 | Durbanville Hills | Durbanville | 2023/2024**

*Ripe plum, strawberry and herbaceous nuances, fruity palate balanced on a firm tannin backbone*

**R 314 | Fairbridge | Paarl | 2023/2024**

*Dense and velvety, with delightful plum notes and a woody finish to add complexity. Sweet nose with plum and hints of yeast notes. Round palate with medium tannins and acidity.*

**R 303/R76 per glass | Stellenrust | Stellenbosch | 2023/2024**

*Red berry and cassis fruited, displays its oaking as cocoa-rich chocolate, a sweet spice array. Enough tannin to promise some ageing, but ripe, accessible, gives structure and a foundation*

**R 782 | Plaisir de Marle | Simondium | 2020/2021**

*Makes use of dash cab for extra layers of dark fruit and tannin grip to glossy plums and redcurrants, firm up body, introduce vanilla and toast.*

**R 993 | Villiera Monro | Koelenhof | 2022/2023**

*Quintessential merlot with exceptional purity of fruit, fine acid and base of ripe tannin. Black plum, dark berry and savoury spice complexity from new oak.*

**R 1699 | Shannon Mount Bullet | Elgin | 2020/2021**

*Core of brooding dark fruit in firm, fine-grained tannin structure. Dark berries, ripe red cherries and plum as well as beautiful bouquet garni, complex and earthy however retaining a beautiful freshness. This is a beautifully balanced wine with power and nuance.*

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## LAND AND SEA

### Pinotage

**R 266/R67 per glass | Boland Cellar Cinotage | Paarl | 2024/2025**

*Pinotage made in the coffee style, with roast bean, cream and vanilla to the fore. Adds juicy plums to the mix for an easy drinker that will keep its many fans smiling.*

**R 392 | Wildekrans | Botrivier | 2023/2024**

*Blueberry fruit. Impressive succulence, offering balance to the tannins. A tasty mouthful. 10 % tempranillo, which adds cherries to Shiraz's wild berries, the oaking woodsmoke note.*

**R 456 | Diemersfontein | Wellington | 2023/2024**

*Signature wild berry and banana flavours. Oak stave treatment adds charry spike to mocha-vanilla spicing in previewed.*

**R 1277 | Diemersdal Journal | Durbanville | 2022/2023**

*Captures plush, liquorice-toned fruit, freshness and well-tempered Pinotage tannins.*

**R 1822 | L'Avenir Single Block | Stellenbosch | 2019/2020**

*Well-judged oak, fruit purity and textured richness are hallmarks of this world class wine. The palate is generous and complex, with fresh cherries and a subtle, sweet spiciness that distinguishes fine Stellenbosch Pinotage*

**R3792 | Beyerskloof Diesel | Koelenhof | 2022/2023**

*Raspberries and blueberries framed by oak, yet fruit handles dry spicy tannins with aplomb. Bright and succulent.*

### Red Blends

**R 294/R74 per glass | Fairbridge | Paarl | 2024/2025**

*Raspberry blueberry smooth lovely with autumn braai. Very light fruity blend with plum and pomegranate on the nose. Slightly smooth.*

**R 355 | Noble Savage | Helshoogte | 2020/2021**

*Lovely, varietally expressive blend, juicy, smooth, balanced, tannins gentle, finish in long and savoury.*

**R 468 | Fairview Extrano | Paarl | 2021/2022**

*Blend with brooding dark plums and cherries, whiffs of woody cinnamon, cinsault adds cranberry and shiraz some spicy notes. Dash grenache noir broadens.*



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## LAND AND SEA

### **R656 | Druk My Niet T3 | Boland | 2016/2017**

*Mediterranean blend contains the varietals Tannat, Tempranillo, and Tinta Amarella. Bright cherry aromas on the nose are supported by layers of cinnamon, fennel bulb and black tea. Hints of sandalwood and toasted fenugreek, combined with intense black- and red fruits follow through onto the palate to produce a seamless wine of richness and intrigue. Notes of spice and dark fruits linger on the satisfying, dry finish.*

### **R 725 | Carl Everson Cape Blend | Slanghoek Valley | 2021/2022**

*Lovely black current, cherry, mulberry and pepper spice aromas on the nose with a nuttiness from the barrel maturation. The structure of this wine is medium bodied, with the Carignan and Cinsault providing an elegantly fresh and zippy palate, finishing dry*

## Cape Bordeaux Blend

### **R 687 | Hermanuspietersfontein Kleinboet | Hemel-en-Aarde Valley | 2020/2021**

*Sumptuous yet refined & beautifully balanced. Cassis, dark plum, graphite, violet perfume & hint of black olive all mingle with supple vanilla from combo barrel & large vat.*

### **R 665 | Spier Creative B Five | Stellenbosch | 2021/2022**

*Refined, age worthy cab-merlot-led-5-way, shows classic fruitcake, cedar and tobacco. Layered and superbly balanced.*

### **R 764 | Anthonij Rupert Optima | Franschhoek | 2021/2022**

*Dark, sombre fruit has spiced accents, aromatic liquorice and damp earth, wrapped in study, grainy tannins.*

### **R 794 | Rustenberg John X Merriman | Stellenbosch | 2022/2023**

*Sumptuous & balanced, showing opulent dark fruit with svelte, firm tannin support and fine oaking*

### **R 1118 | Constantia Glen Three | Constantia | 2022 /2023**

*Smooth, round, dark plums and chocolate lifted by dried herbs and cedar from new oak.*

# au bleu

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## LAND AND SEA

### **R 1713 | Meerlust Rubicon | Stellenbosch | 2022/2023**

*Richly ripe and hedonistic, with controlled Muscularity, brooding black fruit highlighted with rose petal fragrance.*

### **R 2338 | Babylonstoren Nebukadnesar | Drakenstein Valley | 2022/2023**

*Inky ruby colour reveals the concentration, has layered fruit berries and plum, dark chocolate tones and cigarbox, wonderfully complex*

### **R 2743 | Kanonkop Paul Sauer | Stellenbosch | 2021/2022**

*From signature perfume (cassis, floral, cedar, tealeaf), to depth and length of savoury flavour. New oak buffs cassis, cherry and piquant plum, imbuing muscularity to a velvet tannin structure.*

### **R 5311 | Vergerlegen V | Somerset West | 2016/2017**

*Tannins dense but polished & in harmony with plush fruit and overall structure.*

### **R 6499 | Waterford The Jem | Stellenbosch | 2017/2018**

*Reflecting fine, ripe vintage. blackcurrant and plum fruit, an earthly undertone, fragrant scrub blossoms, borne on suede tannins.*

## Red Single Varietals

### **R 499 | Bellevue Estate Malbec | Stellenbosch | 2022/2023**

*Respecting the dark fruit, spent year in mostly French barrels, spice is harmonious, tannins give structure but are cloaked by plush berries.*

### **R 604 | Morgenster Nabucco Nebbiolo | Somerset West | 2020/2021**

*Touch ripper, tannins still dry and firm but suppler and not tarry. Further hones, dark fruited savoury core into more approachable style*

### **R 816 | Ondine Grenache | Darling | 2017/2018**

*Gentle strawberry fruit with leather, white pepper perfume and touches raisin and leather*

### **R 1089 | KWV Mentors Petit Verdot | Paarl | 2019/2020**

*From the inky hue to the blackcurrant core to the fruit-oak tannins that holds it all in a firm embrace. Has intensity & structure for distinguished future*

### **R 2265 | Hamilton Russel Pinot Noir | Hemel-en-Aarde Valley | 2023/2024**

*Refined and precise, delicate, subtly spiced aromas of red berries, plums and violets in balanced structure of tannin and oak. Rounded with dry, savoury complexity on long, fresh finish*



# au bleu

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## LAND AND SEA

### Port Style & Fortified Wines

**R26 per glass | Boplaas Cape Tawny | Calitzdorp | N/V**

*Delightfully nutty and oxidative port with malt and mulled honey notes, offering savoury stewed fruit, appealing spirit bite.*

**R 449 | Fairview Sweet Red 750ml | Paarl | 2023/2024**

*Succulent plums, dark cherries and Xmas spice on velvety. Port-style wine from petite Sirah, tempranillo and splash souzao in reserve wine portion*

### Dessert & Natural Sweet Wines

**R199 per glass | Klein Constantia Vin de Constance | Constantia | 2021/2022**

*Riot of beguiling flavours, honey, flowers, apricot, enhanced by creamy vanilla oak. Warming spice at endless finish*

**R87 per glass | Donkiesbaai Hooiwijn | West Coast | 2021/2022**

*From chenin grapes, dried and concentrated, giving caramelised pineapple, apple pie, litchi and apricot jam flavours. Lusciously sweet but carries through to long, vibrant finish.*

# au bleu

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LAND AND SEA

## *Liquers*

**R 20 | Amarula**

**R 35 | Kahlua**

**R 36 | Frangelico**

**R 42 | Cointreau**

**R 43 | Shanky's Whip**

**R 65 | Kaapse Liqueur Rooibos**

## *Digestifs*

**R 38 | Jägermeister**

**R 42 | Kaapse Liqueurs Buchu Limoncello**

**R 73 | Wilderer Shiraz Grappa**

**R 83 | Blaauwklippen Before & After**

# au bleu

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LAND AND SEA

## *Cocktails*

**R 86 | Mojito**

**R 85 | Pina Colada**

**R 101 | Shanky's Whip**

**R 107 | Long Shanky's Ginger**

**R 118 | Long Island**

**R 120 | Strawberry Daiquiri**

**R 128 | Aperol Spritz-Double**

**R 137 | Turkish Delight Martini**

**R 156 | Malachite in Mumbai**