

TEL: +27(0)12 111 9181
INFO@THERASMUS.CO.ZA
WWW.THERASMUS.CO.ZA

Summer Twenty-Twenty Menu

THE RASMUS BREAKFAST

MINI **R 60**

2 Egg, Apple Smoked Bacon, Grilled Tomato, Toast.

1903 **R 110**

2 Eggs, Apple Smoked Bacon, Beef/Pork Sausage, Grilled Tomato, Sautéed Mushroom, Toast.

BENEDICT **R 95**

Toasted Brioche with Artisanal Ham, Poached Eggs Covered in Black Pepper Hollandaise.
Substitute Salmon R40

AVO TOAST (SEASONAL) **R 85**

Smashed Avo, Balsamic Tomato, Baby Spinach, Toasted Pistachios, Pickled Red Onion & Parsley.

Add Salmon R50

Add 1 Egg R15

MUSHROOM TOAST **R 80**

Creamy Sautéed Mushrooms, Baby Spinach, Fresh Tomato & Herb Salsa.

Add Ham R30

Add Bacon R30

Add 1 Egg R15

FRENCH TOAST **R 85**

Brioche, Cinnamon Sugar, Thyme, Berries, Maple Syrup.

Add Bacon R30

THE BOWL **R 80**

Granola, Maple Greek Yogurt, Crushed Pistachio, Seasonal Fruits.

RAMONA'S KIPPERS **R 80**

Garlic & Herb Butter, Hollandaise, Poached Egg, Served on Toast.



The Rasmus

Summer Twenty-Twenty Menu

LUNCH & ROOM SERVICE

SALADS

GARDEN **R75**

Roasted Beetroot, Fennel, Cucumber, Mozzarella, Cucumber, Tomato, Greens.

SMOKED SALMON **R145**

Capers, Whipped Cream Cheese, Lemon, Cucumber, Pickled Onion, Greens.

ITALIAN **R70**

Mozzarella, Tomato, Olive, Pesto, Red Onion, Greens.

SANDWICHES

Served with Fries.

CUBANO **R85**

Smoked Ham, Pickles, Dijon Mustard, Emmenthaler.

STEAK **R90**

Butter Seared Sirloin, Mustard Mayo, Provolone, Pickled Onion.

CRISPY CHICKEN **R75**

Lettuce, Tomato, Pesto, Mayo, Cucumber.

GRILLED CHEESE **R65**

Cheddar, Mozzarella, Provolone.

Add Ham R30

Add Tomato R10



The Rasmus

Summer Twenty-Twenty Menu

LUNCH & ROOM SERVICE

PASTA

GNOCCHI **R95**

Sage, Brown Butter, Pine Nuts, Olive Oil.

SALMON **R160**

Smoked Salmon, Lemon, Fennel, Capers, Cream.

ALFREDO **R100**

Ham, Mushroom, White Wine, Garlic.

MAINS

Served with Fries, Side Salad.

BEEF BURGER **R120**

150g Patty, Rocket, Tomato, Onion, Sherry Ketchup, Mayo, Cheese, Bacon.

CHICKEN SCHNITZEL **R110**

Parmesan, Mushroom Sauce, Fresh Lemon.

BEER BATTERED LINE FISH **SQ**

Lemon Garlic Butter.

BEEF PREGO **R105**

CHICKEN PREGO **R90**

White Wine, Paprika, Garlic, Chilli.

GRILLS

Served with Starch & Veg of Day

FILLET 250G **R240**

SIRLOIN 300G **R195**

RIBEYE 400G **R275**

Sauces: Mushroom, Pepper, Whole Grain Mustard, Red Wine



The Rasmus

Summer Twenty-Twenty Menu

THE RASMUS DINNER

STARTERS

SMOKED SALMON R140

Crouton, Cucumber Ribbon, Lemon Cream Cheese, Caper Berry, Pickled Onion.

BEETROOT & BRIE R80

Phyllo Pastry, Herbed Honey, Greens.

SNAILS R90

Black Sesame Crust, Garlic Cream, Sherry Caramelized Onion, Watercress.

BONE MARROW R65

Ciabatta, Fresh Lemon, Rocket.

MAINS

Served with Veg & Starch of The Day.

CASTLE FILLET R240

250g Red Wine, Bone Marrow, Rosemary.

RIB EYE R275

400g On the Bone, Oven Roasted, Thyme, Garlic, Red Wine.

CAJUN SIRLOIN R195

300g Spice Rub, Confit Garlic, Butter .

½ BABY CHICKEN R145

Buttermilk Brine, White Wine, Paprika, Chilli.

LINE FISH SQ

Parsley, Grilled Lemon, Caper, Beurre Noisette.

LAMB RACK R275

Flame Grilled, Port, Fig.

THE RASMUS DINNER

DESSERT

BROWNIE

Dark Chocolate, Rosemary, Orange Caramel.

R 65

PANNA COTTA

Earl Grey, Blueberry, Sesame Short Bread.

R 75

EDIBLE GIN & TONIC

Elderflower, Cucumber, Lemon Cream,
Candied Lemon.

R 100

COCONUT GRANITA

Served on a Fresh Ginger &
Lemongrass Biscuit Crumb.

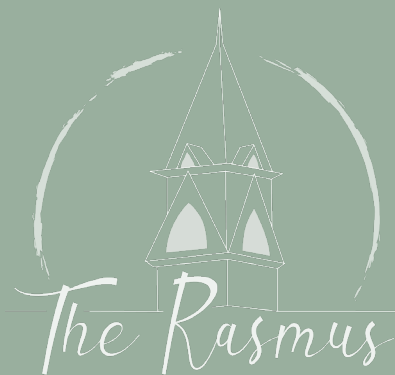
R 60

CHEESE BOARD

A selection of Artisanal cheeses, charcuterie,
preserves & fruits, served with crackers.

*Serves 2

R 210





The Rasmus

TEL: +27(0)12 111 9181
INFO@THERASMUS.CO.ZA
WWW.THERASMUS.CO.ZA

Our Wine List

W H I T E W I N E

SAUVIGNON BLANC

KAALVOET MEISIE R230

Bright, white blossom fynbos. Crisp freshness.

LA MOTTE R210

Lots of gooseberry on the nose.
Very polished and silky on the palate.

TOKARA R220

Abundance of green melon, green apples and granadilla.

DIEMERSDAL R180

Complex fragrance of tropical fruit, ripe figs and gooseberries.

SPRINGFIELD LIFE FROM STONE R245

Delightful minerality derived from rocky soils in which the grapes are cultivated.

CHARDONNAY

WATERSIDE R170

Fresh and unoaked with excellent balance between fruit and acidity.

GLEN CARLOU R230

Rich in citrus, green apple and oak nuance.
100% fermented in French oak.

DEWETSHOF FINESSE R280

Mild palate with a clean and zesty citrus finish.

BOSCHENDAL 1685 R250

Zesty citrus with ripe tropical fruit flavours comes through on the palate.



THE RASMUS WINE LIST

CHENIN

BABYLONSTOREN **R220**

Fruity and juicy. Refreshing with lovely guava, pineapple and melon flavours.

KEN FORRESTER **R170**

Fresh wine with quince and pear drop flavour and appetisingly tangy finish.

NEETHLINGSHOF **R180**

Elegant pear and guava flavours followed by floral notes, medium bodied.

UNUSUAL WHITES

DIEMERSDAL GRUNER VELTLINER **R230**

A pale green colour inviting aromas of kiwi and lime with sweet melon.

PAUL CLUVER RIESLING **R240**

Pale in colour with hints of beautiful green apple, bees wax and fynbos honey.

BLUSH

HERMANUSPIETERSFONTEIN **R220**

An abundance of fresh fruit, finesse and layered complexity.

BOSCHENDAL BLANC DE NOIR **R180**

An appealing subtle salmon colour blended from bright red fruits, strawberry, and red berries.

KANONKOP PINOTAGE ROSE **R195**

Full-bodied wine, floral aromas with prominent red fruit.



The Rasmus

Summer Twenty-Twenty Menu

THE RASMUS WINE LIST

PORTUGUESE WINES

CASAL GARCIA R240

Notes of citrus are among the fruity aromas that define the freshness and youth of this limpid and delicate wine.

MATEUS ROSÉ R240

Perceptible residual sugar but nothing too tiringly sweet.

RED WINES

MERLOT

FRANSCHHOEK R190

Fruity aroma, bright blue in colour with a brush of light leafiness.

DE GRENDEL R320

Bright ruby in colour, crunchy fruity appeal, chocolatey tannin.

SPIER R240

Full bodied wine, soft notes of mulberry, aromas of black currant.

LANZERAC R260

Deep red colour with hints of red berries and cocoa flavours.

PINOTAGE

JACOBSDAL R280

A dark ruby with purple edges, plums and cherries with wood spice aromas.

KANONKOP KADETTE R270

Ruby red colour, shows ripe raspberries, black currant and mocha flavour.



The Rasmus

Summer Twenty-Twenty Menu

THE RASMUS WINE LIST

SHIRAZ

ZANDVLEIT **R200**
Lingering flavours of plum, blackcurrants and pepper.

NEIL ELLIS **R260**
Medium-bodied wine, vibrant colour. It balances well with red meats.

SARONSBERG **R270**
Full -bodied wine, soft textured tannins with a silky finish.

CABERNET SAUVIGNON

RUSTENBERG **R300**
Aroma profiles of dark berries and tobacco with a well-structured lengthy palate.

TOKARA CAB **R265**
Dark plum full-bodied wine with a ruby red rim taken from a variety of red grapes.

SPRINGFIELD WHOLE BERRY **R320**
Full, rich and ripe berry flavours with velvety smooth tone that pair well with Beef and Lamb.

WARWICK FIRST LADY **R230**
Fusion of ripe red berries and delicate French oak offers the perfect match to grilled rib-eye steak.

BLENDS

RUPERT & ROTH **R380**
Hazelnut truffle chocolate with silky, smooth and lingering texture.



The Rasmus

Summer Twenty-Twenty Menu

THE RASMUS WINE LIST

KANONKOP KADETTE R290

Deep ruby colour shows ripe raspberries, black currant and mocha flavours on the nose.

WOLFTRAP R200

Spicy, aromatic red blend that has been French oak matured.

HERMANUSPIETERSFONTEIN POSMEESTER R300

Smooth and easy to drink, merlot-based blend.

SPRINGFIELD WORK OF TIME R360

Dark berries, smoke cedar, iron, tobacco, pepper, and liquorice are the flavours. Includes cherry and berries.

ALTO ROUGE R270

A rich blend of cabernet franc, shiraz, cabernet sauvignon and merlot.

MCC

L'ORMARINS BRÜT R280

GRAHAMBECK BRUT ROSÉ R350

GRAHAMBECK BLISS DEMISEC R350

CHAMPAGNE

VEUVE CLICQUOT R1350

MOËT & CHANDON ROSÉ R1400

MOËT & CHANDON NECTAR R1500



The Rasmus

Summer Twenty-Twenty Menu

THE RASMUS WINE LIST

WHISKEYS

LAPHROAIG SELECT	R50
GLENFIDDICH 12 YEARS	R60
GLENFIDDICH 15 YEARS	R75
GLENFIDDICH 18 YEARS	R120

COGNAC

HENNESY VS	R60
REMY MARTIN	R80

DIGESTIVES

JÄGERMEISTER	R30
GRAPPANONINO	R40

