



Bellavista Panorama Restaurant



Tel 082 901 76 50

OWNER: Georges Schwegler

CHEF: Eric Bertrand

SERVICE: Anita Bertrand

Choose one of the following MAIN COURSES:



RUMP "CHALMAR" BEEF STEAK 200 gr
Topped with melted Blue Cheese OR:
Green Madagascar peppercorn sauce
Cream Potato Gratin and garden vegetables

KAROO LAMB CHOPS

With red Wine and Rosemary Jus and on a bed of
Sautéed Garden Peas - Leek - Green Beans and Fondant Potato

BAKED WALKER BAY FISH OF THE DAY

With a warm Niçoise Salad - Lemon/Olive Oil dressing

BUTTERNUT RISOTTO (v)
Served with a Rainbow Pepper Salsa



(v) = vegetarian

ASK FOR THE "DAY'S CHEF SPECIAL"

Choose one of the following DESSERTS:

Traditional Crème brûlée maison

NEW: CAPPUCINO - Crème brûlée

BELLA's Choco Mousse

Variation of home made fruit Sorbets

S.A. Cheese Platter with a Glass of aged Port wine

(Supplement of R28)



WE HAVE A POLICY OF NON SMOKING IN THE RESTAURANT. THANK YOU!
FOR GROUPS OF SIX OR MORE GUESTS A SERVICE CHARGE OF 10% APPLIES.