

# Lunch

a set menu designed by our chefs according to what our producers have available. Since this can change daily, the chefs will come and tell you all about it at your table.

Three courses €55

Four courses €70

Wine pairing and extensive wine list available  
we charge €5 for water service

# Bar bites

# Bites

## **Dutch oyster**

shallots | sherry vinegar

€4,50

## **Dutch oyster**

ginger | physalis

€5,50

## **Braaioli**

mushroom | toasted bread

€6

## **Marula sambal**

salmon | smelt

€8

## **Samoosa**

chicken potjiekos | yogurt

€8

## **Sliced ham**

pickled radish | broodstokkie

€12,50

**saam**  
restaurant

# spyskaart

our five course set menu

## spyskaart

### **Dutch mussel**

hibiscus | green asparagus

### **Pike perch**

fonio | kei-apple

### **Eggplant**

ginger | sorghum

### **Lamb**

num num | carrot

### **Apricot**

macadamia | baobab

FIVE COURSES €90

WINE PAIRING €55 *extensive wine list available*

NON-ALCOHOLIC PAIRING €7,50 *per glass*

we charge €5 for water service

## **spyskaart**

### **Kohlrabi**

curry leave | pomegranate

### **Artichoke**

marula | broccoli

### **Eggplant**

ginger | sorghum

### **Boletus**

pickle masala | legume

### **Peach**

baobab | almond

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WINE PAIRING €55 *extensive wine list available*

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**A la**  
**carte**  
**geregte**

## cocktails

### Buchu margarita

tequila | lime €12

### White negroni

bloedlemoen | vermouth €12

### Kei-apple sour

amaretto | lemon €12

### Paloma

grapefruit | SAAM tea €12

### Hibiscus martini

gin | raspberry €12

## bites

### Dutch oyster

shallots | sherry vinegar €4,50

### Dutch oyster

ginger | physalis €5,50

### Braaioli

mushroom | grilled bread €6

### Marula sambal

salmon | smelt €8

### Samoosa

chicken potjiekos | yogurt €8

### Sliced ham

pickled vegetable | broodstokkie €12,50

## geregte

### Dutch mussel

hibiscus | green asparagus €22 | €28 \*

### Pike perch

fonio | kei-apple €22 | €30 \*

### Eggplant

ginger | sorghum €18 \*

### Sweetbread

mebos | mustard €22 | €32

### Lamb

num num | carrot €28 | €38 \*

## SAAM sharing

### Cauliflower capuchin

mielie meal | nectarine atjar daily price

[served per two persons]

with a choice of meat or fish

## nageregte

### Peach

baobab | almond €15 \*

### Ice cream

daily changing homemade flavours €15

### Cherry

magnolia | buchu €15

### Cheese

nut bread | compote €20

DISHES WITH A \* ARE ALSO AVAILABLE AS A FIVE COURSE MENU

€90 vegetarian option possible

we charge €5 for water service

Please inform us of any allergies and/or dietary requirements.