

# Starters

<b>Cheese Croquettes</b>	60.00
<b>Bisque de Homard Maison*</b> Home-made lobster bisque Uit onze eigen keuken	70.00
<b>Sesame Tuna **</b> Seared with Wasabi Mayo # LCHF <i>Recommended Beer - De Koninck</i>	95.00
<b>Marinated Salmon</b> Thinly sliced Norwegian Salmon, marinated with olive oil, onion, dill and lemon juice	90.00
<b>Mussels a'la Crème*</b>	75.00
<b>Soupe de Poisson</b> Fish soup the French way, with rouille, grated cheese and croutons Vissoep op zijn Frans	60.00
<b>Notre Tartare de Saumon Cru</b> Norwegian Salmon tartare served with toast Norwegischem Lachs Tartare Verse Noorse zalm met een marinadesausje	90.00
<b>Huitres*</b> Oysters   Oesters	each 20.00
<b>Mini Moules Marinières*</b> ½ a kilo, prepared in beer	65.00
<b>Carpaccio de Boeuf</b> Thinly sliced marinated top quality beef with Parmesan cheese and roquette lettuce Carpaccio van rundvlees	75.00
<b>Os à Moelle</b> Marrow bones, a delicacy you only eat away, or end up with a jealous dog Wat de hond thuis krijgt, eet baasje in Den Anker <i>Recommended Beer - Kwak</i>	55.00
<b>Fromage de Chevres Chaud et Tarte aux figues</b> Warm goats cheese and fig tart with parma ham <i>Recommended Beer - Fruitesse</i>	80.00
<b>Tomate Mozzarella</b>	75.00
<b>Mozzarella Burrata</b> Solid outer shell with a soft mixture of mozzarella and cream	100.00
<b>Salade aux Lardons</b> Fresh garden greens mixed, with finely chopped bacon and croutons, topped with a poached egg	65.00
<b>Salade de Thon rouge et filet D'anchois frais</b> Seared Tuna salad with white anchovy	75.00
<b>Salade de Poulet Froid</b> Chicken salad with a coriander and mayonnaise dressing <i>Recommended Beer - Vedett Extra White</i>	75.00
<b>Croquettes Crevettes Grises*</b> Garnalenkroketten	100.00

<b>Tomate Crevettes Grises *</b> Plump, juicy tomato filled with North-sea shrimps and home-made mayonnaise	150.00
<b>Foie Gras Brulée</b> Een aanrader	110.00
<b>Toast Cannibale</b> Raw freshly ground beef on toast, a delicacy for Belgians and other cannibals	70.00
<b>Tempura Prawns *</b>	75.00

# Fish Dishes

<b>Seafood Platter</b> Prawns medium Mussels Oysters Kingklip Crayfish	each R32.00 bowl R45.00 each R20.00 portion R65.00 each R240.00
<b>Cold Seafood Platter*</b> 1 Whole Crayfish, 6 Oysters, Calamari, 7 Large Prawns, Salmon Tataki served with Pommes Frites and Salad	655.00
<b>Gambas Den Anker Pili - Pili*</b> Six medium Tiger Prawns, pan-fried in olive oil, chilli & garlic with a touch of sea-salt served with Pommes frites Gambas gebakken in olijfolie, pili-pili en look Des gambas à l'oil et au pili-pili	190.00
<b>Pepper Encrusted Tuna Steak</b> Loin of Yellowfin Tuna encrusted in white peppercorns, lightly seared and served on a bed of spinach with smooth potato mash and rich pepper sauce	205.00
<b>Casserole de Fruit de Mer*</b> 1/2 Crayfish, Linefish, Mussels in a delicious, pernod-laced bouillabaise	190.00
<b>Kingklip Den Anker*</b> Pan-fried, served on a bed of spinach with an aromatic tomato coulis Sautée au beurre, sur un lit d'épinards, avec un coulis de tomates Op een bedje van spinazie, met purée en een tomatencoulis <i>Recommended Beer - Vedett Extra White</i>	180.00
<b>Kingklip Mousseline</b> Complimented with a mousseline sauce and smooth potato mash	185.00
<b>Norwegian Salmon Beurre Blanc</b> Lightly seared, complimented with herb beurre blanc and smooth potato mash #LCHF	190.00
<b>Norwegian Salmon **</b> Lightly Seared, served on a bed of courgette noodles with roasted, pinenuts, olive oil & lemon juice #LCHF	190.00
<b>Kingklip Sauce au Safran</b> A delicately flavoured dish. Linefish complimented by a sauce au saffron <i>Recommended Beer - La Chouffe</i>	185.00
<b>Moules Marinières*</b> 1 kilo of mussels (not from Brussels but from Langebaan), prepared the Belgian way. Fresh and therefore not always available A cause de l'approvisionnement irrégulier et des sports nationaux tels que le cricket, le rugby et faire la grève, il se peut que nous soyions en rupture de stock <i>Recommended Beer - Anker Bier/Vedett Extra Blond</i>	155.00
<b>Fish and Chips</b> Beer battered linefish deep fried and served with Pommes frites & tartare sauce.	145.00

KEY: #LCHF Low Carbohydrate High Fat

\*Shellfish

\*\*Nuts

## Meat Dishes

<b>Sirloin</b>	170.00
300g Sirloin served with a sauce of your choice, chips & salad	
<b>Wagyu Burger</b>	105.00
<i>Recommended Beer - De Koninck / Anker Bier</i>	
<b>Carbonades Flamandes</b>	135.00
À la bière Trappiste Braised beef, stewed in Trappist beer, served with chips Voor de vlamingen die het nog niet verstaan hebben: stoverij in Trappist <i>Recommended Beer - Chimay Bleue</i>	
<b>Lapin À La Flamande</b>	155.00
Rabbit simmered in Belgian beer, served with potato croquettes De kat van de gebuur, verdrongen in De Koninck bier	
<b>Filet Béarnaise</b>	210.00
Served with vegetables and our home-made Béarnaise sauce Een mooi stuk "super" filet met groentjes en een verse Béarnaise <i>Recommended Beer - Anker Bier / De Koninck</i>	
<b>Steak Tartare</b>	155.00
Freshly ground beef, seasoned, served with chips Préparé avec de la viande très fraîche et de première qualité, hâché à la demande en cuisine Si vous désirez le préparer vous-même, demandez au garçon s.v.p. Verse Filet Américain met frietjes, kan U zelf mengen indien gewenst	
<b>Wagyu Steak Tartare #LCHF</b>	165.00
<b>Venison</b>	195.00
Selon approvisionnement. Avec légumes et une sauce délicieuse Naargelang de aanvoer, bieden wij U een heerlijk stuk wild aan, bereid zoals wij dat alleen van thuis kennen. Een aanrader, niet alleen omdat we er zoveel aan verdienen, maar vooral omwille van de uiterst fijne smaak <i>Recommended Beer - Duvel</i>	
<b>Steak au Poivre "Den Anker"</b>	210.00
Flambé à la crème Pan-fried, delicious fillet steak covered with crushed white pepper and flambéed in a rich cream sauce Eén van onze specialiteiten	
<b>Filet de Boeuf - Chateaubriand</b>	210.00
Chateaubriand style, served with vegetables and our original grandmother's sauce Ein Stück zartes Filet mit frischem Gemüse und Großmutter's Soße Een mooi stuk "super"filet met groentjes en een fondsausje <i>Recommended Beer - Trappist Orval</i>	
<b>Pork Belly</b>	165.00
Slow Roasted on smooth potato mash and wilted spinach	
<b>Vol Au Vent</b>	135.00
Puff pastry with creamy chicken, meatballs and mushrooms served with Pommes Frites <i>Recommended Beer - Vedett Extra White</i>	
<b>South African Speciality</b>	175.00
Old favourites from traditional African to Cape Malay dishes	
<b>Belgian Speciality of the week</b>	185.00
Old traditional Belgian favourites	

## For Little People

<b>Mini Steak Or Chicken Nuggets With Chips</b>	65.00
Painters ice-cream palette for dessert and an activity set to keep them busy	

## Vegetarian Dish

<b>Cep Mushroom Risotto with Truffle oil</b>	125.00
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## Desserts

<b>Tarte aux Pommes</b>	55.00
Hot Applecake, served with your choice of cream or ice-cream	
<b>Crème Brulée</b>	60.00
<b>Pear &amp; Almond Tart **</b>	50.00
<b>Crêpes Flambées "Den Anker"</b>	60.00
<b>Classic Chocolate Tart **</b>	65.00
<b>Chocolate Mousse **</b>	65.00
Pure velvet made with Valrhona Chocolate, served with Home made Maredsous ice-cream.	
<b>Belgian Waffle</b>	50.00
<b>Tarte au Fromage</b>	55.00
Cheesecake	
<b>Fruitesse Sorbet</b>	30.00
<b>Dame Blanche</b>	45.00
Homestyle vanilla ice-cream with Belgian Chocolate sauce Vanille-Eis mit Belgischer Schokolade	
<b>Cheese Platter</b>	65.00
<b>Cafe Glace'</b>	35.00
Iced Coffee	
<b>Coffee</b>	
Cappuccino	24.00
Coffee	22.00
Espresso	22.00
Double Espresso	24.00
Café Latte	27.00
<b>Tea</b>	17.00
Rooibos/Ceylon	
<b>Hot Chocolate</b>	27.00
<b>Dom Pedro - single</b>	30.00
Kahlua, Frangelico or Amarula	
<b>Special Coffee - single</b>	
Irish coffee	35.00
Italian coffee	32.00
Amarula coffee	30.00

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En Afrique du Sud le service (+/- 10%) n'est pas compris. Merci d'y penser. Service charge not included.

A 10% service charge will be added to tables of 8 or more.



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