



Den Anker

V & A Waterfront · CAPE TOWN

MEAT DISHES

Sirloin 300g Sirloin served with a sauce of your choice, chips & salad	170.00	Venison 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>	195.00
Wagyu Burger <i>Recommended Beer - De Koninck / Anker Bier</i>	130.00	Steak au Poivre "Den Anker" 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	230.00
Carbonades Flamandes 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>	135.00	Filet de Boeuf - Chateaubriand 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>	215.00
Lapin À La Flamande Rabbit simmered in Belgian beer, served with potato croquettes De kat van de gebuur, verdrinken in De Koninck bier	155.00	Pork Belly Slow Roasted on smooth potato mash and wilted spinach	165.00
Filet Béarnaise 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>	215.00	Vol Au Vent Puff pastry with creamy chicken, meatballs and mushrooms served with Pommes Frites <i>Recommended Beer - Vedett Extra White</i>	135.00
Steak Tartare Freshly ground beef, seasoned, served with chips Préparé avec de la viande 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	155.00	South African Speciality Old favourites from traditional African to Cape Malay dishes	175.00
Wagyu Steak Tartare #LCHF	165.00	Belgian Speciality of the week Old traditional Belgian favourites	185.00

VEGETARIAN DISH

Cep Mushroom Risotto with Truffle oil	125.00
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FOR THE KIDS

Burger Or Chicken Nuggets With Chips	65.00
Painters ice-cream palette for dessert and an activity set to keep them busy	

DESSERTS

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

KEY: #LCHF Low Carbohydrate High Fat * Shellfish ** Nuts

Den Anker Pierhead V&A Waterfront Cape Town

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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STARTERS

Cheese Croquettes 60.00	Os a moëlle 55.00 Marrow bones, a delicacy you only eat away, or end up with a jealous dog Wat de hond thuis kriegt, eet baasje in Den Anker <i>Recommended Beer - Kwak</i>
Croquettes Crevettes Grises (mer du nord) * 120.00 North Sea shrimp croquettes Garnalenkroketten	Salade de chèvre frais au miel et poire 85.00 Goats cheese Salad with Walnuts, pear & honey
Bisque de Homard Maison* 70.00 Home-made lobster bisque Lit onze eigen keuken	Tartelett de Chèvre Chaud au Figs Fraîches et Parma 80.00 Warm goats cheese and fig tart with Parma ham <i>Recommended Beer - Fruitesse</i>
Sesame Tuna ** 95.00 Seared with Wasabi Mayo # LCHF <i>Recommended Beer - De Koninck</i>	Tomate Mozzarella 75.00
Marinated Salmon 90.00 Thinly sliced Norwegian Salmon, marinated with olive oil, onion, dill and lemon juice	Salade aux Lardons 65.00 Fresh garden greens mixed, with finely chopped bacon and croutons, topped with a poached egg
Soupe de Poisson 60.00 Fish soup the French way, with rouille, grated cheese and croutons Vissoep op zijn Frans	Salade de Thon rouge et Filet D'anchois frais 75.00 Seared Tuna salad with white anchovy
Notre Tartare de Saumon Cru 90.00 Norwegian Salmon tartare served with toast Norwegischem Lachs Tartare Verse Noorse zalm met een marinadesausje	Salade de Poulet Froid 75.00 Chicken salad with a coriander and mayonnaise dressing <i>Recommended Beer - Vedett Extra White</i>
Huitres* <i>enfi</i> 20.00 Westcoast Oysters	Tomate Crevettes Grises* 215.00 Plump, juicy tomato filled with North-sea shrimps and home-made mayonnaise
Mini Moules Marinières* 85.00 ½ a kilo, prepared in beer	Crème brûlée au Fole Gras 110.00 Een aanrader
Mussels a'la Crème* 95.00 ½ a kilo, prepared in a light flavoured creamy sauce	Toast Cannibale 70.00 Raw freshly ground beef on toast, a delicacy for Belgians and other cannibals
Carpaccio de Boeuf 75.00 Thinly sliced marinated top quality beef with Parmesan cheese and roquette lettuce Carpaccio van rundvlees	

FISH DISHES

Create your own Seafood Platter Prawns medium <i>enfi</i> 32.00 Mussels bowl <i>enfi</i> 45.00 Oysters <i>enfi</i> 20.00 Kingklip portion <i>enfi</i> 65.00 Giant Tiger Prawn 250g <i>enfi</i> 52.00	
Gambas Den Anker Pili - Pili* 190.00 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	
Pepper Encrusted Tuna Steak 205.00 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 Steak van verse yellow tonijn gedraaid in geplette witte peper met een room saus	
Casserole de Fruit de Mer* 190.00 Linefish, Crab, Prawn & Mussels in a delicious, period-laced bouillabaise	
Kingklip Den Anker* 180.00 Pan-fried, served on a bed of spinach with an aromatic tomato coulis Délicieux poisson du cap sur un lit d' epinards avec un coulis du tomate Verse vis van de Kaap op een bedje van spinazie en een coulis van tomaat <i>Recommended Beer - Vedett Extra White</i>	
Kingklip Mouseline 185.00 Complimented with a mouseline sauce and smooth potato mash	
Norwegian Salmon Beurre Blanc 190.00 Lightly seared, complimented with herb beurre blanc and smooth potato mash	
Norwegian Salmon ** 190.00 Lightly Seared, served on a bed of courgette noodles with roasted pinenuts, olive oil & lemon juice #LCHF	
Kingklip Sauce au Safran 185.00 A delicately flavoured dish. Kingklip complimented by a sauce au saffron <i>Recommended Beer - La Chouffe</i>	
Moules Marinières* 175.00 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 soyons en rupture de stock <i>Recommended Beer - Anker Bier/Vedett Extra Blond</i>	
Fish and Chlps 145.00 Beer battered deep fried and served with Pommes frites & tartare sauce Poisson pané et frit servi avec sauce tartare Gepaneerde vis gefrituurd met een saus van tartare	

SMALL BITES

Order 1 or 2 dishes or combine a few to create a platter...

Bitterballen 45.00	Mozzarella Burrata 100.00 (excluded from all promotions)	Beef Tagliata 80.00
Tuna Tataki 80.00	Cheese Platter 65.00	Selection of Cured Cold Meats 50.00
Tempura Prawns* 75.00	Sirloin Béarnaise 60.00	Paté 50.00 Home-made served with toast
Salt & Pepper Calamari 70.00		Pommes Frites & Mayo 26.50

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