

FREE-RANGE CHICKEN LIVERS

brandied livers, spicy tomato ragout, crispy naked onions & fresh sourdough

wine suggestion: *viognier*

starter / main

65/90

AGED SIRLOIN (300g) / FILLET (250g)

char-grilled, seasonal vegetables, paprika butter & hand-cut, twice-fried potato chips

add balsamic mushroom sauce

add green peppercorn sauce

wine suggestion: *Boet Erasmus*

230

35

35

TAGLIATELLE

hand-rolled semolina tagliatelle, butternut, biltong, Gorgonzola, sun-dried-tomato-riesling-crème & grana Padano shavings

wine suggestion: *early mist riesling*

75/130

BURGER & FRIES

Lust patty (200g) OR cajun chicken breast (RDW), sweet-potato-sourdough-bun, lettuce, tomato, emmental cheese, bacon, aioli & hand-cut, twice-fried potato chips

substitute potato chips for side salad

wine suggestion: *red lady merlot*

150

surcharge 18

SRI LANKAN CHICKEN CURRY

aromatic boneless curry, served with poppadom, lime-tomato-salsa, cucumber raita & brinjal pickle

wine suggestion: *Barrique*

145

SANDWICHES

served with side salad

tikka chicken breast, cucumber ribbons, iceberg lettuce, aioli & tomato on ciabatta

pear, rocket, walnut pesto, brie & green fig on sourdough

smoked salmon, deep-fried capers, lemon cream-cheese & cucumber on rye

95

95

95

LUST

Bistro & Bakery

WELCOME TO LUST BISTRO AND BAKERY

You are about to choose from a variety of delectable dishes, made with the freshest **LOCAL PRODUCE** and a lot of South African heart.

You are about to taste authentic sourdough bread that was made with a live **WILD YEAST CULTURE**, created and nurtured by patron chef, Jean Pierre Smith.

You are about to smell the heavenly scent of goods baked in a magnificent **WOOD-FIRED HEARTH**, the heart and soul of our kitchen.

You are about to sink your teeth into a **BREAKFAST** that aspires to be served earlier and fresher than anywhere else in the winelands.

You are about to **DRINK WINE** made on a farm that dates back to 1688, built on the foundation of family, quality and love.

You are about to enjoy hearty hospitality, wholesome, honest food and in true Bistro style, delicious **DAILY CHEF'S** specials.

You are about to **EXPERIENCE... LUST.**

“GOOD, FRESH FOOD, TAKES TIME TO PREPARE”

Kiddies menu available

Free Wi-fi available

Monday-Saturday: 7:30am - 5pm | Sunday & Public Holidays: 8am - 4pm

All hearth loaves are baked on the premises and available for sale in our bakery.

0218741456 | info@lustbistro.com / reservations@lustbistro.com | www.lustbistro.com

BREAKFAST

Gratuity is not included in your final bill and is left at your discretion.

TRADITIONAL BREAKFAST (design-your-own)	
egg (fried, poached, scrambled)	8 /each
streaky bacon / beef breakfast sausage	25
herbed sautéed button mushrooms	35
blistered cherry tomatoes	20
oak-smoked Franschhoek trout (50g)	65
hand-cut, twice-fried potato chips	30
classic hollandaise	25
spicy chicken livers	35
artisan bread basket	12
all-butter-croissant	30
FRUIT SALAD (vegetarian)	95
seasonal fresh fruits, vanilla panna cotta, berry coulis & nutty granola	
BLUEBERRY BUTTERMILK CRUMPETS (vegetarian)	95
maple flavoured syrup & Chantilly cream	
add streaky bacon	25
FILLED OMELETTE	
pulled pork, sun-dried tomato, red onion & Huguenot cheese	95
spinach, mushroom, Danish feta (vegetarian)	95
EGGS BENEDICT	98
two poached eggs, rosemary ham, classic hollandaise & toasted English muffin	
EGGS FLORENTINE	105
two poached eggs, oak-smoked Franschhoek trout, wilted spinach, classic hollandaise, crispy deep-fried capers & toasted English muffin	

MUSHROOMS ON TOAST (vegetarian)	98
sautéed herbed button mushrooms, touch of cream, mushroom pâté, poached egg, classic hollandaise & grana Padano shavings	

CROQUE MADAME	98
96-hour-sourdough, sage-wholegrain-mustard-béchamel, rosemary ham, fried egg & gratinated Huguenot cheese	

LUNCH

Gratuity is not included in your final bill and is left at your discretion.

	starter / main
FREE-RANGE CHICKEN CAESAR SALAD	80 /120
cos lettuce, roasted garlic croutons, grana Padano shavings, bacon confetti & classic Caesar dressing	
wine suggestion: Sarah 'bubbly by nature'	

GREEK SALAD & QUICHE	90
mixed leaves, tomato, cucumber, olives, red onion, Danish feta, herb vinaigrette & quiche of the day	
wine suggestion: Anni sauvignon blanc	

CALAMARI SALAD	150
pan-fried Patagonian tubes & tentacles, wild rocket, pineapple, tomato, cucumber & soy-ginger-glaze	
wine suggestion: Jess rosé	

CHICKPEA & AVOCADO SALAD (vegetarian)	90 /125
cucumber, tomato, charred marinated peppers, avocado, greens, Danish feta & raspberry vinaigrette	
wine suggestion: chardonnay	

FISHCAKES	75 /115
rye crumbed line-fish cakes, citrus-cumin yoghurt, salsa	
wine suggestion: white mischief	

VREDE EN LUST WINES



bottle / glass (150ml)

ROSÉ

Jess dry rosé (pinotage, shiraz, grenache) 120 / 40

BUBBLY BY NATURE

Sarah (chardonnay, chenin) 215

WHITE UNWOODED

Casey's ridge sauvignon blanc 130 / 45

Casey's ridge early mist riesling 120 / 40

WHITE WOODED

white mischief (pinot gris, semillon, sauvignon, viognier, riesling) 130 / 45

viognier 170 / 60

Marguerite chardonnay 200 / 70

Kogelberg chenin blanc – single vineyard 200

Barrique (semillon, sauvignon) 200

RED – BARREL FERMENTED

red lady merlot 140 / 60

malbec 150 / 60

Ella (shiraz, grenache, viognier) 150 / 60

lady J syrah 200 / 80

pinot noir 195

Boet Erasmus (cabernet, merlot, petit verdot, malbec) 290

PIZZA



Baked in our wood-fired oven. Surcharge for gluten free base - large only - R28

	medium / large
chicken strips, marinated peppers & pineapple	110 / 140
pulled pork, peppadews, Danish feta & avo	115 / 150
butternut, red onion, mushroom & rocket	110 / 140

CHEESE



(we suggest any of our wines)

CHEESE COURSE

	single 150
Dalewood Huguenot (40g), La Petite France Brie (40g), bacon jam bruscetta, toasted rye, preserved fig-walnut-apple-olive-salad, berries, chili jelly & beetroot chutney	
add charcuterie (100g)	75

DESSERTS



CAKE JAR SUNDAE

cake of your choice, Bourbon-vanilla ice cream, hot fudge sauce & almond praline	85
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BELGIAN CHOCOLATE BROWNIE

coconut gelato & dark chocolate toffee sauce	85
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VANILLA PANNA COTTA

seasonal berries & hibiscus-ginger syrup	85
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CAKES

please see our cake display in the bakery	45/ slice
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BEVERAGES



We don't use plastic drinking straws to cut down on pollution.
We have eco-friendly straws available on request.

Please ask your waiter about our coffee blend of the day

MACADAMIA MILK / ALMOND MILK / OAT MILK	surcharge 13
CAPPUCCINO (single espresso topped with stretched milk)	standard 28 / large 45
CORTADO (single espresso cut with equal amount of stretched milk)	standard 25
CAFÉ LATTE (double espresso topped with stretched milk)	large 45
ESPRESSO	single 22 / double 32
MACCHIATO (espresso stained with stretched milk)	single 25 / double 35
AMERICANO (espresso with hot water & milk)	standard 26 / large 40
ICED COFFEE SLUSH (blended espresso, ice & honey)	large 35
COFFEE MILKSHAKE	50
ENMASSE TEA	
Connoisseur (organic rooibos)	28
Green rooibos (unfermented & organic)	28
Black breakfast (Vietnamese black tea)	28
Earl grey (bergamot & black tea blend)	28
HOT CROSS BUN CHAI LATTE	large 40
(spiced chai with stretched milk. Caffeine free)	
RED ESPRESSO	single 25 / double 35
RED CAPPUCCINO	standard 35 / large 45
BELGIAN DARK HOT CHOCOLATE	standard 38 / large 45

FRESHLY SQUEEZED (350ml)	
100% orange	50
Orange (carrot, ginger, orange)	50
Green (granny smith, celery, cucumber, mint)	50
MILKSHAKE (350ml)	
vanilla, chocolate, blueberry, red-velvet-berry, coffee	50
MINERAL SPARKLING WATER	(250ml) 20 / (750ml) 35
MINERAL STILL WATER	(250ml) 20 / (750ml) 35
SOFT DRINKS	
coke, coke zero, fanta orange, crème soda (300ml)	26
appetizer (275ml)	33
MIXERS (200ml) Fitch & Leedes	23
lemonade, soda, ginger ale, bitter lemon, indian tonic, grapefruit tonic	
CORDIALS (kola tonic, passion fruit, lime)	8
ROCK SHANDY (soda, ginger ale, lime cordial, bitters)	45
SMITH'S CRAFT GINGER BEER (330ml) – non-alcoholic	38
lemon, rooibos, hibiscus	

ALCOHOLIC BEVERAGES

Dom Pedro (Kahlua OR Amarula)	65
Jameson's irish coffee	65
Jameson's	38 / single
premium brandy	25 / single
local craft gin	40 / single
Absolut vodka	30 / single

CRAFT BEER

FRANSCHHOEK CRAFT BEER COMPANY	500ml / 300ml
three oaks lager on tap	R68 / R48
american pale ale on tap	R68 / R48

LOCAL BEER / CIDER

castle lite	35
windhoek lager	38
savanna dry / light	40

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