

# Platter Menu

Lunch served from 12h daily

## Tables Mixed Sharing Platter for Two

A selection of three cold-cured meats, salami stick, chef's choice of five cheeses, olives, seasonal fruit, homemade preserves, nuts, assorted breads and crackers.

(Serves 2)

R425

### Platter Add-Ons

Chef's Choice Cheese of the Day - R35 each

Olives - R25 each

Ciabatta or Pita - R35 each

Cold Smoked Trout (80g) - R170 each

Cold Meat Selection or Salami Sticks (90g) - R125 each

## Dessert Menu

### Vanilla Sundae

Creamy vanilla ice cream topped with toasted flaked almonds, served with your choice of homemade chocolate or butterscotch sauce.

90

### Crème Brûlée of the Day

Please ask your server for today's flavor.

110

### Chocolate Hazelnut Brioche Pudding with Ice Cream

Layers of brioche and dark chocolate-hazelnut spread, baked in rich chocolate custard, served with hazelnut praline and a scoop of vanilla bean ice cream.

115

### Vegan Apple Crumble

Warm spiced apple crumble served with homemade vegan vanilla ice cream and vegan custard (vegan).

115

### Chef's Cake Selection

Please ask your server for today's slice.

89

TABLES at NITÍDA

*For the Love of Food*

RESTAURANT | VENUE