

STARTERS

Walvis Bay Oysters on a bed of crushed ice served with a Louisiana tomato and horseradish cocktail sauce and lemon wedges.

Six N\$ 130

Twelve N\$ 260

Fresh Chicken Livers smothered in Mozambican peri peri sauce served with crusty slices of baguette N\$ 45

Black Mussels simmered in a Weissbier sauce with slow roasted garlic, cherry tomato confit and finished with herb butter served with toasted baguette slices. N\$ 120

Mini slice of house-made Leberkäs (meat loaf) on a bed of rocket, basil and radish salad topped with a soft poached farm egg and served with onion marmalade and sweet German mustard N\$ 95

Salt and pepper baby calamari with bacon and red pepper and smoked eggplant dip N\$ 75

Soup of the day N\$ 60

SALADS

Swakop River garden harvest N\$ 75
A selection of hydroponic lettuces, roma tomatoes, thinly sliced cucumber, mushrooms, red onion and julienne carrots served in a mixed herb vinaigrette

Sesame panko crumbed chicken strips on a garden harvest salad with honey soy dressing N\$ 130

Roasted beetroot salad, sundried tomato and caper relish with goats cheese crème brûlée and walnut brittle N\$ 105

BITES

Honey glazed pork belly bites	N\$ 85
6 pc smoked wings in BBQ bastings or house made peri peri sauce	N\$ 95
Grilled Bratwurst with German mustard and house pickles	N\$ 75
B&B currywurst with German mustard and house pickles	N\$ 85
Bowl of fries	N\$ 25
Bowl of fries with smoked cheese sauce and bacon bits	N\$ 45
Landjaegar or Carbanossi (each)	N\$ 25
Beef biltong 200g	N\$ 136
Game biltong 200g	N\$ 148
Beef chilli bites 200g	N\$ 170
Beef droëwors 200g	N\$ 170

PIZZA

Margarita - Italian tomato sauce and mozzarella	N\$ 95
Vegetarian - Zucchini, mushroom, onion and feta cheese	N\$ 115
Pachino - Bacon, gorgonzola, oregano and rocket	N\$ 130
New Yorker - Smoked salmon, cream cheese, chives and capers	N\$ 150
Carnivore - Salami, ham, bacon, chorizo, mushrooms and garlic	N\$ 135

BURGERS AND FRIES

(perfect fit for your non drinking hand)

B&B Veggie – Black sesame seed veggie patty with wasabi yoghurt	N\$ 85
Hennie – Grilled chicken patty, lettuce, tomato, pickled mayonnaise	N\$ 115
Nguni - Signature burger blend topped with BBQ brisket, lettuce, tomato, onion marmalade	N\$ 125
Pigpen – Honey glazed pulled pork with red cabbage slaw	N\$ 115
Raging Bull – House smoked beef brisket, cheese sauce and brisket gravy	N\$ 125

GRILLS

Beef Fillet 250g	N\$ 185
Beef Rib eye 300g	N\$ 205
Beef Rib eye 500g	N\$ 300
Beef Rump 300g	N\$ 175
Beef Rump 500g	N\$ 255
T-bone 600g	N\$ 270
Game of the day 300g	N\$ 185
Namibian skewer	N\$ 250
Baby back pork Spare Ribs 600g	N\$ 235
Half free range chicken	N\$ 135

All above served with your choice of fries, baked potato or side salad

SAUCES

Choose from: Madagascan pepper sauce, Mushroom sauce, Cheese sauce, Monkey gland	N\$ 25
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SIDES

Side mini garden harvest salad	N\$ 25
Seasonal vegetables	N\$ 25
French fries	N\$ 25
Rice	N\$ 20
Mashed potatoes	N\$ 20
Baked potato with sour cream	N\$ 22
Fresh chopped chillies	N\$ 15

SPECIALITIES

Pan-roasted kingklip with mini side salad, seasonal vegetables and lemon butter sauce	N\$ 205
Classic pork schnitzel with fries, mini salad and cheese sauce	N\$ 150
Slow braised oxtail with basmati rice, seasonal vegetables	N\$ 200
Baked lamb shank with buttered mash, seasonal vegetables	N\$ 190
Schweinshaxe with fries, mustard and pickles	N\$ 168

DESSERT

Brewers Frangelico berry trifle layered with vanilla sponge and custard	N\$ 55
Cheese cake of the day	N\$ 35
Vanilla bean ice-cream with butterscotch Bar One sauce	N\$ 40
Chocolate and banana malva pudding with homemade custard	N\$ 55

ATLANTIC KIDS

Mac and cheese	N\$ 45
Chicken with French fries and ketchup	N\$ 60
Beef burger with French fries and ketchup	N\$ 65
Add seasonal vegetables or mini Greek salad	N\$ 15
Mini fruit salad with cream or vanilla yoghurt	N\$ 35