

STORIES OF FOOD & WINE

WELCOME TO NOOP.

We hope you feel at home here, because that's how we think of our restaurant.

After all, we spend more time here than we do at our homes. Our beautiful heritage building breathes warmth and hospitality. We know many of our guests by name; some of them have become our friends.

As for us, we were customers before we became owners. Noop was established in 2005, and we had an affinity for the restaurant when we took it over in 2012. It's still as popular with returning locals as it is with visiting tourists, and we've kept everything people love about it while also making it our own.

The menu you're reading, for example, has got bigger and more adventurous. There's plenty for you to choose from, and we're sure you'll find something you like. The meals are all fresh, and so is the inspiration on our specials board.

If you have special requests, we'll try our best to accommodate them.

Whatever you order, you can enjoy it knowing that we make the same kind of food here as we do at home. Unpretentious. Often spontaneous. Always delicious.

STARTERS

KEEP IT FRESH, KEEP IT LOCAL, KEEP IT SIMPLE.

This is what we try to do with each meal. If something on our menu isn't available, it's because we couldn't get an ingredient that day. As much as possible, we try to support local suppliers: our fruit, vegetables and flowers almost always come from nearby, herbs come from our very own garden.

And we don't over-elaborate or unnecessarily complicate recipes, because we like to respect the purity of our ingredients.

We think food tastes better that way.

Noop

STARTERS

SEARED & TEMPURA YELLOWFIN TUNA

Baby herbs, wakame, avocado, julienne vegetables, edamame beans, pickled ginger, wasabi, mayo & Asian dressing.

R155.00/R255.00

HONEY & SOY ROAST PORK BELLY

Coconut curry cream, tempura lychee, carrot puree & toasted peanuts.

R140.00

HOMEMADE WILD MUSHROOM

RAVIOLI (V)

White truffle beurre noisette, parmesan, crisp sage & suurvygie preserve.

R130.00

SPICED CRISPY SQUID

Mango & ginger chutney, saffron aioli, coriander & spring onion.

R135.00

FRESH WEST COAST BLACK MUSSELS

White wine, onion, garlic & cream. (subject to availability)

R130.00/R225.00

PRAWN TEMPURA (4)

Pickled daikon radish, cucumber, sesame, mayo & sweet tentsuyu dressing.

R140.00

CRAYFISH BISQUE

Brandy & cream.

R125.00

KALAHARI GEMSBOK CARPACCIO

Capers, pickled shallots, black garlic mayo, olive oil, parmesan & rocket.

R130.00

SALADS

HOUSE SALAD

Baby herbs, olives, feta, cucumber, red onion, cherry tomato, avocado & vinaigrette.

R125.00

CAESAR SALAD

Romaine lettuce, croutons, grilled halloumi, bacon, free-range egg, parmesan & dressing.

R135.00

DUCK SALAD

Baby herbs, shredded duck, avocado, orange segments, kiwi, radish, spring onion, sesame seeds, soy, honey & chilli dressing.

R135.00

MAINS

THESE ARE A FEW OF OUR FAVOURITE THINGS.

Recommendations are always personal, but here are the meals we most often choose for ourselves. The crisp roast duck, one of our own creations, and which people drive from afar for specially. The springbok loin, which is a rare treat. The yellowfin tuna, which we love preparing as much as we love eating. And, for vegetarians, the mushroom ravioli, which is truly one of life's simple pleasures.

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MAINS

CRISP ROAST FREE-RANGE DUCK

Confit potato, sautéed broccolini & Van der Hum jus.

R275.00

PAN GRILLED DAILY FISH

Potato pave, lemon beurre blanc & seasonal greens.

(see blackboard for details)

SQ

THAI RED PRAWN CURRY

Prawns, lychee, lime leaf, lemongrass, coriander, coconut milk & egg fried jasmine rice.

R265.00

KALAHARI SPRINGBOK LOIN

Homemade potato gnocchi, mushrooms, bordelaise sauce & white truffle essence.

R289.00

SLOW ROASTED DEBONED KAROO LAMB NECK

Potato croquettes, red wine jus, gremolata & baby vegetables.

R279.00

TEMPURA BROCCOLINI & MUSHROOM POKE (V)

Black rice, avocado, pickled daikon radish, edamame beans, wakame, julienne vegetables, pickled ginger, toasted sesame, mayo & Asian dressing.

R240.00

MEAT

NOT ALL MEATS ARE EQUAL.

So we handpick ours personally and almost daily at our local butchers in Paarl.

Our beef is matured for at least 32 days. Our venison usually comes from our farm in the Namibian Kalahari and occasionally from the Karoo, depending on the time of year. We know what to look for and where to find it, and we make sure you're served the best there is.

Noop

MEAT

Served with French fries, potato pave, pommes puree, roast vegetables or side salad.

BEEF FILLET STEAK

Served with onion rings, side & sauce of your choice.

200g - R275.00

300g - R310.00

BEEF FILLET AU POIVRE

Crusted with black pepper, served with Madagascan green peppercorn sauce, onion rings & side of your choice.

200g - R279.00

BEEF SIRLOIN STEAK

Served with onion rings, side & sauce of your choice.

300g - R275.00

WAGYU BEEF BURGER

Rocket, tomato, onion, pickled cucumber, mature cheddar, truffle mayonnaise, brioche roll, French fries & onion rings.

200g - R165.00

SAUCES

Bordelaise

Wild mushroom & truffle

Madagascan green peppercorn & brandy

Gorgonzola cream

R30.00

SIDES

French fries

R48.00

Pommes puree

R48.00

Potato pave with crème fraiche

R48.00

Onion rings

R45.00

Side salad

R48.00

Sautéed green vegetables

R55.00

Roasted vegetables

R55.00

DESSERT

FIRST IMPRESSIONS COUNT.

LASTING IMPRESSIONS COUNT MORE.

That's why we put such love into the end of your meal. We add a little something special to turn the traditional into the exceptional. Our ice creams are genuinely homemade and inspired by what's in our kitchen at any time.

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DESSERTS

TONKA BEAN CRÈME BRÛLÉE

Homemade pine nut brittle ice cream, cacao nib soil & brandy snap.

R120.00

APPLE CRUMBLE

Crème fraiche & brandy syrup.

R115.00

COUVERTURE CHOCOLATE TART

Homemade Madagascan vanilla bean ice cream, olive oil & rock salt.

R130.00

TRADITIONAL MALVA PUDDING

Anglaise, spitsroken & homemade milk ice cream.

R110.00

TRIO OF HOMEMADE ICE CREAM

Please ask your waitron for today's selection.

R115.00

CHEESE BOARD

5 Specially selected cheeses, homemade preserves, toasted sourdough & melba.

R175.00

DRINKS

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DRINKS

COFFEE

Americano	R 30.00	Red Espresso	R 28.00
Decaffeinated	R 30.00	Red Cappuccino	R 39.00
Cappuccino	R 39.00	Red Latte	R 39.00
Flat White	R 39.00	Hot Chocolate	R 36.00
Caffè Latte	R 39.00	Ceylon, Earl Grey, Camomile,	R 28.00
Espresso	R 30.00	Green, Peppermint, Rooibos &	
	single	English Breakfast Tea	
	double		
Almond Milk	+ R 12.00		

HOT DRINKS

COLD DRINKS

<h3>MILKSHAKES</h3> <p>One Size</p> <p>Chocolate</p> <p>Strawberry</p> <p>Coffee</p> <p>Peanut Butter</p> <p>R48.00</p>	Coke, Fanta, Cream Soda, Sprite		
	Coke Zero, Coke Light, Sprite Zero	300 ml	R 32.00
	Coke, Coke Light, Coke Zero, Ginger Ale, Soda, Lemonade & Dry Lemon	200 ml	R 27.00
	Barker & Quin Tonic Water	200 ml	R 30.00
	Apple & Grapetizer	275 ml	R 38.00
	BOS Ice Tea - Lemon/Peach	330 ml	R 37.00
	Fresh Juices		R 35.00
	Mineral Water (Still/Sparkling)	300 ml	R 27.00
		750 ml	R 47.00
	Tomato Cocktail		R 30.00
	Rock Shandy		R 52.00
	Red Bull		R 48.00
	The Duchess Virgin Gin & Tonic (non-alcoholic)		R 45.00

We add a 10% service charge to tables of 6 or more.

All prices include 15% VAT. We accept VISA, Electron, MasterCard, Maestro, Diners & Amex but, regrettably, no cheques.