



~ How it all began ~

The famous Crayfish Inn Restaurant, in Ramsgate on the South Coast, has been a source of wonderful memories to people in South Africa and abroad for many years.

This excellent institution is now revived at La Montagne, in Ballito, to continue this fine tradition of memorable moments and unforgettable cuisine.

Many visitors have already flocked to our restaurant to re-live the wonderful atmosphere that the original owners, Noel Spiller and her son John, created in Ramsgate all those years ago.

The superb, mouth-watering dishes that made the Crayfish Inn synonymous with exquisite seafood dining are now created here, according to the original recipes. Crayfish, prawns and the succulent fish dishes that delighted Noel's guests have been brought back to life at La Montagne.

An excellent collection of wines, cognacs and liqueurs are on hand to compliment

your meal and turn any dining experience into a wonderful occasion. Our skilled chefs use only the finest, freshest ingredients to prepare your meal and present it with a panache befitting its culinary status.

Many of the original Crayfish Inn artefacts have found a new home here, and help to recreate the vibrant and comfortable ambience that Crayfish Inn patrons will remember with fond nostalgia.

This wonderful atmosphere is carried through to the spacious onsite boardroom facility which is perfect for private functions and conferences.

The management and staff of La Montagne are dedicated to continuing the proud heritage of the Crayfish Inn and look forward to making your experience here an unforgettable one.

Enjoy your meal!



~ Starters ~

Smoked Salmon

Served with capers, herbed blinis, lemon, crème fraîche
and chopped onion

R75

Smoked Snoek

Smoked snoek paté with melba toast

R55

Beef Carpaccio

Beef carpaccio, rocket, parmesan, balsamic reduction, onion
and toasted pumpkin seeds

R70

~ Salads ~

Greek

Tomatoes, cucumber, olives, red onion and feta cheese
with dried origanum, olive oil and balsamic vinegar

R50

Smoked Chicken

Smoked chicken, avocado, lettuce, croutons and boiled egg
with a creamy rosemary mayonnaise

R55

Calamari Salad

A fresh green salad topped with calamari
grilled in a creamy lemon butter sauce

R70

~ Soups ~

Clam Chowder

A creamy soup with clams, potatoes, chives and bacon

Starter: R55
Main Course: R110

Bouillabaisse

Mussels, prawns and hake cooked in a light saffron and tomato broth, with rouille

Starter: R90
Main Course: R150

Crayfish Bisque

A soup of crayfish, tomato and cream with crème fraîche and parsley

Starter: R55
Main Course: R110

~ Calamari ~

Flash-fried Patagonian calamari tubes and tentacles with chorizo and chervil in a white wine beurre blanc.

Starter: R65
Main Course: R105

~ Oysters ~

West Coast Oysters

Au natural – each accompanied by a red wine vinaigrette, lemon and black pepper

R20^{ea}

Grilled in the shell with caper, parmesan and dill breadcrumbs

R20^{ea}



~ Mains ~

~ Crayfish ~

Thermidor

Grilled 280g crayfish with mushrooms, onions, garlic and parsley in rich cheddar sauce, gratinated with parmesan cheese

R325

Grilled

Butterflied 280g crayfish grilled with lemon and garlic butter

R285

~ Prawns ~

Butter Roasted Queen Prawns

with butter, garlic and piri piri

R19.50_{ea}

Grilled Queen Prawns

Butterflied prawns basted with lemon, olive oil and garlic

R18_{ea}

Prince Prawns

10 Prince prawns fried in the shell with cherry tomatoes, brandy and cream

R135

~ Fresh Mussels ~

Saldanha Bay mussels, steamed in sauvignon blanc, and served in a white wine, cream and parsley sauce, with crusty baguette

Starter: R75

Main Course: R155

~ Fish ~

Kingklip

Pan roasted 250g fillet of kingklip, rubbed with curry spice
and served with braised lentils

R165

Beer Battered Hake

250g Hake fillet, beer-battered, served with sauce tartare

R75

Catch of the Day

(Please ask your waitron for today's fresh fish)

250g grilled linefish, served with grilled aubergine,
courgette and a lemon butter sauce

SQ

Sole

250g East Coast sole basted in lemon butter, served with
green beans and tossed in onion and garlic.

R130



~ Meat and Poultry ~

Piri Piri Chicken

Half Chicken, marinated and grilled with piri piri sauce,
served with coleslaw.

R115

Beef Fillet

250g Grilled fillet steak, with thick potato chips
and a Dijon mustard sauce.

R170

Beef Rump

250g Grilled rump steak, with thick potato chips
and a pepper sauce.

R145

~ Side Dishes & Sauces ~

Chips

R25

Baby potatoes tossed in butter and parsley

R25

Fragrant coconut rice

R25

Mediterranean vegetables

R25

Green beans with onions and garlic

R25

Braised lentils

R25

Lemon butter

R20

Garlic butter

R20

Piri piri

R20

Tartare

R20

~ Desserts ~

Cake of the Day

Please ask your waitron about today's creation

R65

Apple Crumble

Stewed apples and raisins topped with crumbled pastry and baked till golden brown, served warm with crème anglaise

R40

Crème Brûlée

Vanilla pod crème brûlée glazed with sugar

R45

Deep Fried Ice Cream

Vanilla ice cream deep fried in a cornflake pastry, topped with a decadent caramel sauce

R40

Malva Pudding

Traditional malva pudding, served warm with custard

R40

Cheese Platter

A selection of fine cheeses, served with pickles and oven fresh baguette

R70



~ Cognac ~

Martel VS Cognac	R28
Bisquit Classique Cognac	R34
Courvoisier VS Cognac	R34
Hennessy VS & Miniature	R36
Remy Martin VSOP Cognac	R56

~ Whiskey ~

Glenmorangie	R45
Glenlivet	R40
Singleton Single Malt	R35

