

5 COURSE DEGUSTATION MENU

R495 / R705 including wine

Amuse Bouche

Soupe du Jour

then

Goat's cheese panna cotta, pickled radish jelly, beetroot puree, beetroot & apple coulis, charred orange, walnut brittle

or

Steak tartare, crostini, caper berries

or

Salmon Rillettes Niçoise, butter lettuce, olive tapenade, sundried tomatoes, shoestring potato, poached quail egg

then

Foie Gras chantilly, pineapple chutney, brioche

then

Sorbet

then

Beef fillet, cauliflower & truffle puree, wild mushrooms, potato crisps, asparagus

or

Kingklip, quinoa, fennel, peas, soupe de roche

or

Pork Belly, sweet potato puree, rainbow carrot, tenderstem broccoli, hazelnut

or

Gnocchi Ratatouille; smoked aubergine puree, confit heirloom tomatoes, roasted onion, courgette ribbons, red pepper nage

then

Cheese Plate R95 (optional)

then

Ile Flottante; meringue, crème anglaise, lemon curd, lemon geleé, hazelnut brittle

or

Vanilla pod crème brûlée

or

Dark chocolate mousse, coffee sponge, coconut sorbet, cinnamon cream

A LA CARTE MENU

Some main courses require a 45 minute preparation time

10 % Gratuity will be added to tables of 6 and more

Starters

Soupe du Jour **R68**

Goat's cheese panna cotta, pickled radish jelly, beetroot puree, beetroot & apple coulis, charred orange, walnut brittle **R87**

Steak tartare, crostini, caper berries **R85**

Salmon Rillettes Niçoise, butter lettuce, olive tapenade, sundried tomatoes, shoestring potato, poached quail egg **R85**

Foie Gras chantilly, pineapple chutney, brioche **R180**

Main course

Beef fillet, cauliflower & truffle puree, wild mushrooms, potato crisps, asparagus **R205**

Kingklip, quinoa, fennel, peas, soupe de roche **R185**

Pork Belly, sweet potato puree, rainbow carrot, tenderstem broccoli, hazelnut **R185**

Gnocchi Ratatouille; smoked aubergine puree, confit heirloom tomatoes, roasted onion, courgette ribbons, red pepper nage **R145**

440g Chateaubriand, haricot verts, pommes frites, béarnaise (can be shared) **R345**

Dessert

Vanilla pod crème brûlée **R58**

Ile Flottante; meringue, crème anglaise, lemon curd, lemon geleé, hazelnut brittle **R72**

Crepe Suzette, vanilla ice cream, orange curd **R85**

Dark chocolate mousse, coffee sponge, coconut sorbet, cinnamon cream **R78**

Cheese plate; selection of local & imported cheese, fruit, nut bread **R95**

Café gourmand – chef's selection of 3 desserts & cappuccino **R105**