

WINTER MENU

STARTERS

Franschhoek Salmon Trout 'Cuit Sous Vide'
smoked potatoes, champagne velouté, lemon marmalade

75

Autumn-Leaf Fondue Salad
warm blue cheese dressing, baby root vegetables, green apple, almond streudel

60

Local Buffalo Mozzarella Panna Cotta
tomato espuma, heirloom tomato & basil salad, avocado bruschette

70

Carpaccio of Tuna, Scallops* & Perlemoen
pickled daikon radish, wasabi bavarois, ponzu dressing

85

Terrine of Japanese Smoked Eel*, Foie Gras & Poached Elgin Chicken
marinates baby beets, pickled mushrooms, truffle mayonnaise. Vin de Constance jelly, cepe mushroom brioche

95

Roast Quail & Langoustine Tortellini
asian mushroom ragout, variation of onion, langoustine sherry sauce

85

MAINS

*All of our meats, offal and seafood are of African origin, unless marked **

Catch of the Bay
butter roast crayfish medallion, artichoke, baby fennel, dried olive, saffron velouté

165

Apple-Glazed Scallops* Wrapped in Pancetta
celeriac puree, haricot blanc, crispy capers, champagne sauce, apple

150

Braised Ostrich Neck
crispy potatoes & sweetbreads, baby turnips, black truffle jus, sprouts

135

Almond-Crusted Springbok Loin
roast figs, spiced butternut puree, fondant potato Amaretto jus

150

Karoo Lamb Fillet & Cepe Mushroom Crépinette
braised shoulder, boulangère potatoes, fennel, new season Jerusalem artichoke puree

145

Grain-Fed Mpumalanga Beef Fillet
pan-fried foie gras, cepe puree, pinotage pearls, haricot vert

165

DESSERTS

Cape Cheese Selection

the Cape's finest cheeses with fig and walnut salami

75

Grand Marnier Soufflé

served two ways: flamed and frozen

80

'Camembert' Cheese Cake

roast pineapple ice-cream, pineapple compote

65

FOR THE CHOCOLATE LOVERS

All the ingredients of our chocolate originate from South Africa, Ghana, Ivory Coast and Madagascar

Dark & White Chocolate Plate "Liz McGrath"

The Collection Cookbook – Page 38

60

Cherries, Chocolate & Kenyan Coffee Gateaux

single malt whiskey & cinnamon ice-cream

65

Tonka Bean* Parfait

passion fruit soft ravioli, dark chocolate-cardamom crème brûlée, mago sorbet

60

TASTING MENU

AFRICAN ORIGINS

Carpaccio Of Tuna, Scallops* & Perlemoen

pickled daikon radish, wasabi bavarois, ponzu dressing

Klein Constantia Estate Brut MCC 2006

Terrine Of Japanese Smoked Eel*, Foie Gras & Poached Elgin Chicken

marinated baby beets, pickled mushrooms, truffle mayonnaise. Vin de Constance jelly, cepe mushroom brioche

Constantia Uitsig Unwooded Chardonnay 2009

Franschhoek Salmon Trout 'Cuit Sous Vide'

smoked potatoes, champagne velouté, lemon marmelade

Eagles Nest Viognier 2008

Karoo Lamb Fillet & Cepe Mushroom Crêpinette

braised shoulder, boulangère potatoes, fennel, new season

Jerusalem artichoke puree

Groot Constantia Pinotage 2007

'Camembert' Cheese Cake

roast pineapple ice-cream, pineapple compote

Tonka Bean* Parfait

passion fruit soft ravioli, dark chocolate-cardamom crème brûlée, mago sorbet

Vin de Hohenhort 2007

495 for tasting menu

755 with wines exclusively from the Constantia Valley

For the enjoyment of the entire table only