

Starters

Onion Tart Tatin

Caramelised baby onion on a golden pastry disc with a creamy Cepe and goat's cheese fondant. Macadamia nut

puree, red wine pickled shimeji mushrooms, semi-dried tomatoes and confit garlic Teriyaki and port reduction

R95

Tataki and Tartare

Seared medallions and tartare of salmon on aubergine & miso puree, marinated daikon radish & cream cheese

cannelloni, water chestnuts, pickled ginger and spring onion with a yuzu and sesame dressing

R120

Scallops and Pork Belly

Pan seared scallops and langoustine glazed confit pork belly, mussel and black forest ham velouté, lemon, tomato

and pea dressing

R165

Mains

Risotto

Beetroot Risotto, goats cheese beignet, balsamic onions, celeriac foam and a sage beurre noisette.

R135

Veal 'La Colombe'

Loin of Veal, sous vide, then pan seared. A salad of sugar snap peas and black forest ham with buttered pomme

puree, a warm ballotine of sweetbreads and morel mushrooms, a steamed langoustine with a mustard beurre blanc

R215