



THIS EVENING'S MENU

FIRST COURSE

GUINEA FOWL AND PORK BELLY "SAUCISSON" WITH PISTACHIO, PEACH CHUTNEY AND MUSTARD
ORGANIC VEGETABLE PATCH WITH MUSHROOM SOIL AND HERB EMULSION
WHITE BEAN VELOUTÉ WITH SOUR DOUGH, CONFIT CHICKEN, CARAMELIZED PEAR AND CHESTNUTS

SECOND COURSE

APHRODISIAC SHACK SMOKED SALMON RISOTTO WITH SLOW COOKED EGG AND DILL
KINGKLIP WITH SPINACH, CELERY, CAULIFLOWER AND DILL OIL
ORGANIC JERUSALEM ARTICHOKE AND MUSHROOM WITH SMOKED POTATO AND SEED LOAF
ESPADON FARMED COB WITH SMOKED SALDANA BAY OYSTER, CUCUMBER AND LEEKS

THIRD COURSE

THE DENNE DUCK BREAST WITH CELERIAC, BLUEBERRY AND BABY ONIONS
VENISON LOIN WITH QUINCE, KOHLRABI AND LEMON THYME
ORGANIC CELERIAC ROASTED IN GOATS BUTTER, ONION AND JUNIPER PURÉE,
CIDER FERMENTED APPLE AND HAZELNUT MILK
24 HOUR LAMB SHOULDER WITH CHARRED AUBERGINE, RADISH AND FENNEL

FOURTH COURSE

LEMON SOUFFLÉ WITH CHEESECAKE ICE CREAM
ALMOND FRANGIPANE WITH VANILLA CRÈME, MARZIPAN AND CHOCOLATE CROQUANT
FELCHLIN CHOCOLATE FONDANT WITH SEVILLE ORANGE ICE CREAM AND CRÈME ANGLAISE
KLEIN RIVIER GRUYÈRE, APPLE AND QUINCE PASTE

4 CHOSEN COURSES R420

4 CHOSEN COURSES WITH PAIRING R640