



04 JUNE 2011

**TODAY'S TASTING MENU**

ORGANIC VEGETABLE PATCH WITH MUSHROOM SOIL & HERB EMULSION

*2010 VEENWouden PRIVATE CELLAR VIVAT BACCHUS CHENIN BLANC*

GUINEA FOWL AND PORK BELLY "SAUCISSON" WITH PISTACHIO, PEACH CHUTNEY AND MUSTARD

*2003 GRAHAM BECK CUVEE CLIVE*

APHRODISIAC SHACK SMOKED SALMON RISOTTO WITH SLOW COOKED EGG AND DILL

*2007 CONSTANTIA UITSIG SEMILLON*

ORGANIC CELERIAC ROASTED IN GOATS BUTTER, ONION AND JUNIPER PURÉE,  
CIDER FERMENTED APPLE AND HAZELNUT MILK

*2010 HAMILTON RUSSELL CHARDONNAY*

KINGKLIP WITH SPINACH, CELERY, CAULIFLOWER AND DILL OIL

*2008 SUMARIDGE MARITIMUS*

VENISON LOIN WITH QUINCE, KOHLRABI, LEMON THYME OIL AND HERBS

*2004 MOUNT ROZIER MERLOT*

LEMON SOUFFLÉ WITH CHEESECAKE ICE CREAM

*2010 PAUL CLUVER NLH RIESLING*

**TASTING MENU R550**

**TASTING MENU WITH PAIRING R995**