



deHUGUENOT

ESTATE

Starters

Soup

- Changes regularly - please ask your waitron for today's soup 30

Baby iceberg salad

- Brioche croutons, bacon lardons, blue cheese dressing 40

Oxtail ravioli

- Sage beurre noisette, parmesan espuma 50

Salmon trout

- Passion fruit and grappa cured trout, cold smoked tartar, fennel, radish and lemon relish, pea salad 60

Cauliflower and sweet corn

- Cauliflower custard, popcorn powder, popped wild rice, sweet corn veluté, micros 40

Quail "curry"

- Confit leg, hot smoked breast, lentil and potato terrine, spinach puree, curry emulsion 60

Pan seared scallops

- German style black pudding, sugar snap pesto, pea dust 75

Fairview chevin and apple terrine

- Mini waldorf, frozen grapes 45

Rabbit

- Pistachio crusted saddle, bacon pressed flank, liver parfait, apple and raisin chutney, pickled shimiji, succotash 75

Main Course

Asparagus & mushroom bolognaise

- Lime spaghetti, rich tomato sauce, basil 75

Caramelized onion, olive and brie tart

- Roast vegetable salad, balsamic dressing, Tokara olive oil 75

Exploration of fish

deconstructed fish "pie" - Pan seared line fish, carrot and pea puree, study of potatoes, veluté 90

Prawn laksa

- Pans seared prawns, coconut & sesame basmati, pearl vegetables, pineapple salsa, fragrant laksa curry sauce. Ask your waiter if you would like it hot! 95

Roast rack of lamb

- Beetroot puree, roast beet cubes, mint caviar, shank croquette, beet jus 125

Chalmar beef sirloin

- Herb crusted sirloin, braised short rib, smoked mash, marrow "pops" 120

Sticky pork belly

- Apple and sweet potato puree, celeriac remoulde, apple crisps, roasted root vegetables, honey cider jus 110

Hot smoked free range baby chicken

- Mushroom barley "risotto", marinated Hemel and Aarde valley mushrooms, truffle oil, micro herbs 105

Dessert

Dalikhona dark chocolate fondant

- Honeycomb, milk chocolate ice cream, chocolate soil 40

Passion fruit soufflé

- Vanilla anglaise 35

Orange crème caramel

- Almond praline 35

Poppy seed panna cotta

- Mandarin sorbet 35

"Banana split"

- Deep fried banana custard, macerated cherries, caramelised banana, vanilla ice cream, chocolate sauce, nut brittle 40

Sticky toffee pudding

- Butterscotch sauce, salted caramel ice cream 35

Blue cheese trifle

- Simonsig blue cheese custard, preserved fig jelly, walnut biscuit 40

Create your own cheese board

All served with homemade water biscuits

Huguenot 15

Roydon Camembert 15

Fairview Chevin 15

La Beryl 15

Truckles Gorgonzola 15

Truckles Boerenkaas 15

Dalewood Brie superlative 15

Homemade watermelon preserve 10

Fig Preserve 10