****

**WINTER**

**DINNER MENU**

**ONE ~ *R110***

**merluza con setas –** fresh hake | mushroom | salsa verde **(V)**

***Vondeling Chardonnay***

**pork belly** | potato foam | white wine sauerkraut | quince

***Eenzaamheid Cinsaut***

**cauliflower soup** | truffle | onion | walnut

***Luddite Saboteur White***

**ox tongue** | pickles | radish | peas | marrow vinaigrette

***Nitida Sauvignon Blanc***

**TWO ~  *R230***

**chicken ballantine** | groundnut sauce | coriander | coconut basmati

***B Vintners De Alexandria***

**fontina tortellini** | chestnut | grana padano | truffle *(fresh Périgord truffle R40 supplement)*

***Creation Pinot Noir***

**lamb rump** | zucchini “moussaka” | tzatziki

***Eagles Nest Merlot***

**monkfish wellington** | lemon beurre blanc | baby vegetables

***Julien Schaal Mountain Vineyards Chardonnay***

**pork fillet** | chorizo | tomato | red cabbage

***Sanniesrust Grenache***

**venison loin** | parsnip | truffle | sauce poivrade

***Kaapzicht Pinotage***

***Sides*** **~ *R40*** *(serves 2)*

*dressed roast potatoes*

*seasonal salad*

**THREE~ *R95***

**café mocha –** coffee | chocolate | caramel | cardamom | vanilla

***Naude Natural Sweet Mourvèdre***

**key lime** | passion fruit | cream cheese | ganache montée

***Peter Bayly White Port***

**keso –** cheddar ice cream | hazelnut | quince | parmesan

***Tio Pepe Fino Sherry***

**selection of local & international cheese** *(R50 supplement)*

***Meinert Semillon Straw Wine***

Fresh Australian Périgord Truffle is available on request at an additional R40/g supplement

5 Course Tasting Menu ~ R450 *(Chef’s Choice – Only available to the entire table)* / Wine pairing ~ R200

9 Course Degustation ~ R650 *(**Chef’s Choice – Only available to the entire table)* / Wine pairing ~ R350

**(V) =** Dishes that can be adapted as vegetarian options

**Johannes de Bruijn – Executive chef**