l a m o u e t t e

**Snack to start**

La Mouette croquettes R70

Parmesan aioli

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**3 Courses R375 with wines R695**

**Cured yellowtail**

Compressed cucumber, apple purée, charred onions and dill oil

***Thelema ‘Sutherland’ Sauvignon Blanc 2016 @ R70 p/g***

**Lamb neck salad**

Pomegranate, smoked aubergine purée, goat’s milk ricotta and zaatar

***Reyneke (Organic) Red Blend 2015 @ R65 p/g***

**Mushrooms**

Hazelnut pasta, chestnut purée, café au lait sauce and brioche parmesan crumble

***Dorrance ‘Cuvée Anaïs’ Chardonnay 2014 @ R135 p/g***

**Pork belly**

Pickled turnip, fermented shiitake and smoked ham hock emulsion

***Fable Mountain Vineyards ‘Night Sky’ Red Blend @ R130 p/g***

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**Duck breast**

Triple cooked potatoes, braised red cabbage and celeriac purée

***Rijk’s Private Cellar Pinotage 2012 @ R160 p/g***

**Beef skirt steak**

Sweet potato purée, flat kale and pulled brisket taco

***Morgenster ‘LRV’ Bordeaux Blend 2009 @ R155 p/g***

**Line fish**

Garlic cream, sago crisp, charred leeks, lentil crust and edible mussel shell

***The Berrio ‘Weather Girl’ White Blend 2015 @ R105 p/g***

**Herb gnocchi**

Parmesan cream, marinated beetroots and mushrooms

***Hermanuspietersfontein #5 Sauvignon Blanc 2014 @ R155 p/g***

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**Cheese picnic**

Buckwheat flatbread, tomato chutney and pickled onions

***Blaauwklippen Zinfandel NLH 2012 @ R75 p/g***

**Milk & Honey**

Goat’s milk ice cream, honeycomb, honey cake and grapefruit purée

***Keermont ‘Fleurfontein’ (Vine-Dried) Sauvignon Blanc 2015 @ R75 p/g***

**Melting Ferrero Rocher**

Salted hazelnut oil parfait, praline cremeux and chocolate sauce

***De Krans Premium Cape Ruby NV @ R45 p/g***

**Raspberry financier *For tables of 8 or more, a 12% discretionary***

Sorbet, curd, custard cream and dehydrated white chocolate  ***service charge will be added to your table.*** ***Fleur du Cap NLH 2011 @ R65 p/g Please notify management of any food allergies.***