

RUST EN VREDE

RESTAURANT

FOUR COURSE MENU

FIRST COURSE

Wagyu Beef "Salad" - 15

Pink Fir Potato, Balsamic

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Scallop Tartare and Smoked Tuna - 11

Sweetcorn, Pickled Morels, Crisp Chicken Skin

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Hot Smoked Salmon Pavé - 12

Avocado, Cashews, Beurre Noisette Dressing

SECOND COURSE

Ballotine of Carmay Quail - 14

Pearl Barley, Quail Eggs, Button Mushrooms, Quail Cappuccino

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Masala Roasted Monkfish - 14

Black Bean, Salsa, Crème Fraiche, Samosa Wafer

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"New Potato Risotto" - 11

Sour Cream, Fresh Truffle, Crispy Hen's Egg Yolk, Herb Purée, Parmesan Snow

THIRD COURSE

Pan Seared Seabass - 12

Prawn "Lasagne", Gem Squash, Vanilla Bisque

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Herb Crusted Lamb Loin - 15

Braised Shank, Sweetbreads, Smoked Tomato and Mozzarella Risotto, Olive, Spinach

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Chalmar Beef - 13

Fillet, Pressing of Sticky Rib, Oxtail Ravioli, Burnt Onion, Pomme Lorette, Porcini Foam

FOURTH COURSE

A Fine Selection of South African Cheese from the Trolley

(R110 Supplement, R160 as an Extra Course)

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Beetroot Chocolate Fondant - 14

Parsnip Ice Cream, Beetroot and Rosewater Turkish Delight

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Rose Geranium and Pine Nut Panna Cotta - 11

Salted Caramel, Pear Sorbet, Earl Grey Doughnut

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White Chocolate and Ras el Hanout Parfait - 13

Plum, Blueberry Marshmallow, Rooibos, Goji Berry