

# RUST EN VREDE

RESTAURANT

## SIX COURSE MENU

*(To be enjoyed by the whole table)*

### **Pan Seared Scallop - 14**

Squid Cannelloni, Celeriac, Pickled Shimeji, Beurre Noisette Dressing

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2014 Richard Kershaw Wines Clonal Selection Chardonnay

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### **“Carbonara Tortellini” - 13**

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2015 Feudi di San Gregorio Greco di Tufo

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### **Crown Roasted Duck Breast - 12**

Corn, Duck Leg “Pancake”

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2015 Crystallum Cuveé Cinema Pinot Noir

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### **Braised Beef Shin - 14**

Dauphinoise Potato, Parsnip, Mustard Seeds, Wagyu Sirloin, Braising Juices

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2013 Rust en Vrede Single Vineyard Cabernet Sauvignon

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### **Twice Baked Comté Cheese Soufflé - 12**

Quince, Peanut Brittle, Cumin Caramel

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2015 Gustave Lorentz Gewürztraminer

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### **Valrhona Dulcey “Blonde Chocolate” Mousse - 13**

Walnut Tuile, Blueberry, Lime, Yuzu, White Chocolate and Ras el Hanout Ice Cream

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2008 Klein Constantia Wine Estate Vin De Constance

### **Optional Extra Course**

**A Fine Selection of South African Cheese from the Trolley - R160**