

Food by Chef Marthinus

### Selection of snacks

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#### **Not a french onion soup!**

White onion velouté / cheese croquettes / croutons / onion variations

#### **Pickled fish**

Cured kabeljou / curry pickle / mint / buttermilk raita / cucumber / tempura

#### **Pork terrine**

Pressed pork and carrot / celery slaw / carrot purée / pickled mustard seeds

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#### **Fried gnocci**

Pomme dauphine / spinach purée / roasted seeds / raisin gel / capers / karoo crumble

#### **Pressed beef**

Migo jersey cow / quail egg yolk / marinated roe / lettuce slaw / beef tendon crackers

#### **Calamari sausage**

Ajo blanco / squid ink / olives / tomato gel / mushy peas

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#### **Smoked pork**

Pork neck / honey braised turnip / brussels sprouts / crackling / apple purée / jus

#### **Steamed cape bream**

Jerusalem artichoke velouté / marinated leeks / leek ash

#### **Sous vide venison**

Impala / fennel purée / caramelised beetroot / pistachio crust

#### **Dry aged beef** *R200 surcharge*

Migo jersey sirloin / celeriac gratin / broccoli and blue cheese / truffled béarnaise

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#### **Frozen cheese**

Belhori goats cheese snow / gauva sorbet / pickled red peppers / sesame seed honeycomb

#### **Parfait**

Lime mousse / mango purée / lemongrass jelly / meringue drops

#### **Mille-feuille**

Kumquat / blood orange / almond crumble / butterscotch sauce

### ***Friandise / tea / coffee***

*Black Truffle Supplement - R150*

Menu - R650  
With non-alcoholic pairing - R800  
With wine pairing - R900