

JORDAN

restaurant

with George Jardine

Starters

- Steamed Saldanha Bay Mussels “papillote” with lemongrass, coconut milk, chili, lime, ginger and garlic
Oak Valley Riesling 2017
- Lightly Pressed Oak Valley Pork belly, compressed pear and fennel, sauce gribiche and watercress pesto
Jordan” Inspector Peringuey” Chenin Blanc 2016
- Dukkah spiced Butternut mousse, orange braised quinoa, ashed goat’s cheese, watercress and dried onion
De Wetshof Bon Vallon Chardonnay 2017

Mains

- Double herbed Springbok loin, semi dried cherries, honeyed parsnip, curly kale and hazelnut butter
Jordan “The Prospector” Syrah 2015
- Lightly cured and Smoked False Bay Gurnard, braised fennel veloute, smoked mussels and compressed apple
De Morgenzon Maestro White 2015
- Caramalised Onion tart, aubergine and tapenade dressing, cremolat gorgonzola and toasted pine nuts
Jordan Barrel Fermented Chardonnay 2016

Sides

- Crispy hand cut chips R35
- Salad of baby gem lettuce, Boerenkaas, pickled onions and soy pumpkin seeds R35

Dessert

- Rooibos soufflé, crème anglaise and vanilla ice cream (please allow 20 min for preparation)
Jordan Mellifera 2016
- Pliable Valrhona white chocolate, strawberry mousse, macerated strawberries and strawberry sorbet
Jordan Mellifera 2016
- A trip to the cheese room
Kaapzicht Cape Vintage Port 2014

R350 FOR TWO COURSES R425 FOR THREE COURSES (1 starter, 1 main, 1 dessert)

R625 FOR FIVE COURSES R350 FIVE COURSE WINE PAIRING

Five course Chef’s choice for the entire table, last orders at 14:00. Menu includes complimentary mineral water.

10% service charge will be added to tables of 8 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support. We will do our best to accommodate your food allergies, but our menu is small, seasonal and fresh. We regret, onion, garlic and salt forms the base of our food preparations. We regret no split bills.