

# la mouette

## 6 courses R495 with wines R870

Cured sea bass, sago, cultured cream, apple and curry purée

Malay pickled aubergine and caramelized onion

Truffle and cheese croquettes, garlic aioli

**Baleia 'Inge' Chardonnay 2014 (Riversdale)**

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Pan fried calamari, tomato essence, basil oil, pickled vegetables and herbs

**Celestina White Blend 2016 (Baardskeerdersbos, Agulhas)**

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Tuna tartare, ajo blanco, semi dried grapes, compressed cucumber and chive oil

**Arendsig Grenache 2016 (Robertson)**

or

Smoked pork belly, umami jelly, almonds, lardo, pea and ham velouté

**Fairview 'Homtini' Red Blend 2015 (Darling)**

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Ostrich, fermented cabbage, BBQ carrot purée and bolognese sauce

**Rijk's Private Cellar Pinotage 2013 (Tulbagh)**

or

Line fish, summer minestrone, Coco beans, corn, courgettes and squid ink farfalle

**Kleine Zalze Family Reserve Chenin Blanc 2016 (Stellenbosch)**

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Lemon meringue, mascarpone, lemon leaf snow and sorrel

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Karoo crumble cheese, pink peppercorns, coriander, cumin flat bread, carrot and grape slaw

**Glen Carlou 'The Welder' NLH 2015 (Paarl)**

Or

Milk and honey, milk ice cream, honeycomb and honey cake

**Post House 'Treskilling Yellow' NLH 2015 (Stellenbosch)**

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**For tables of 8 or more, a 12% discretionary service charge will be added to your table.**