

la mouette

Saturday and Sunday lunch tapas

Bread, goat's milk butter and garlic crisp R45

Truffle and cheese/chorizo croquettes R70



Vegetable

Cauliflower cheese, brown butter crumbs and truffle R70

Tempura beetroot leaf, smoked ricotta and pine nuts R50

Herb gnocchi, parmesan cream, marinated beetroots and mushrooms R80

Burrata, black figs, honey comb, rocket oil and summer savoury R85

Malay pickled aubergine and caramelized onion R60



Fish

Tuna tartare, ajo blanco, semi dried grapes and almonds R90

Pan fried calamari, pickled vegetables, tomato essence and basil oil R90

Cured seabass, sago crisp, apple and curry purée R60



Meat

Chicken, hummus, fennel chutney, tempura anchovy, hazelnut and quinoa crumb R70

Smoked pork belly, umami jelly, almonds, lardo, pea and ham velouté R85



Sweet

Karoo crumble, pink peppercorns, coriander, cumin flat bread, carrot and grape slaw R60

Milk and honey, goat's milk ice cream, honeycomb and honey cake R60

Lemon meringue, mascarpone, lemon leaf snow and wood sorrel R60

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