l a m o u e t t e

R E S T A U R A N T

Winter Tasting Menu (V)

Snacks

Oat and seaweed tofu, tapioca crisp

Dahltjie spiced gougeres, mint and coriander yogurt

Butternut arancini and whipped goat’s milk ricotta

***Cape Point Sauvignon Blanc 2016 (Cape Point)***

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Asian noodle consommé

Crispy shallots, turnip noodles, peanut satay and sprouts

***Arendsig Viognier 2015 (Robertson)***

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Mushrooms on earth

Mushroom soil, black truffle croquette, salt and pepper chestnut

***Vergenoegd Merlot 2008 (Stellenbosch)***

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Beetroot and Burrata

Beetroot kimchi, salt baked beetroot, puffed quinoa and seeds

***Driehoek Pinot Noir 2014 (Cederberg)***

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Smoked pumpkin polenta

Dukkah, shaved fennel, coriander and cucumber powder

***Springfield Wild Yeast Chardonnay 2014 (Robertson)***

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Cheese course (optional R50 supplement)

Gorgonzola, Eccles cakes, port and blood orange gel and pickled shallot

***Blaauwklippen Zinfandel NLH 2012 (Stellenbosch)***

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White chocolate egg

Coconut cremeux, liquid passion fruit centre, peanut and chilli foam

***Miles Mossop Kika NLH 2014 (Stellenbosch)***

**6 course Winter Tasting Menu R395 with wines R665**

**7 course Winter Tasting Menu R445 with wines R745**

**Please note the Tasting Menu is available for the whole table only.**

**In an effort to guarantee the best possible service for your table, we are unfortunately unable**

**to mix the Tasting menu options and a la carte menu. Thank you for your understanding.**

For tables of 10 or more a 12% discretionary service charge will be added to your bill

A voluntary & much appreciated R5 donation will be added to your bill for Streetsmart Charity

**Please note La Mouette is a non-smoking venue.**

La Mouette Restaurant. Tel 021 433 0856. 78 Regent Road. www.lamouette.co.za