5 COURSE DEGUSTATION MENU
R520/ R742 including wine

Soupe du Jour

then

Waldorf Salad; apple, celery, walnuts, egg dressing, Dijon mustard, soft boiled egg

or

Burgundy Escargots, mushroom and bacon, potato croquette, garlic & parsley

or

Steak tartare, capers, crostini

or

Home-smoked Salmon, pea puree, lime and green peppercorn, cream dressing

then

Foie Gras Delice, Gewurztraminer jelly, fig compote, Pain d’épices

then

Sorbet

then

Fillet of prime Beef, spinach and mushroom ragout, parsnip purée, baby onions, dauphine potato, watercress, bordelaise sauce

or

Roasted loin of Kudu, butternut squash purée, Dauphine potato, pear in mulled wine, hazelnut oil jus

or

Tuna fillet, Provencale Ratatouille, red pepper coulis, black olive crushed potato, basil, anchovies

or

Beetroot and Goat’s cheese Risotto, glazed heirloom young beetroot, red amaranth, beetroot crisp

then

Cheese Plate R100 (optional)

then

Ile Flottante; meringue, crème anglaise, lemon curd, lemon geleé, hazelnut brittle

or

Vanilla pod crème brûlée

or

Red fruit macaron, Champagne jelly, Chantilly cream, raspberry sorbet

or

Poached pears in mulled wine syrup, chocolate and nuts tuilles, vanilla ice-cream, chocolate sauce, mulled wine shot
A LA CARTE MENU

(Some main courses require a 45min preparation time. 10 % Gratuity will be added to tables of 6 and more.)

Starters

Soupe du Jour  R72
Brittany fish soup, croutons, saffron & garlic mayonnaise, Emmental  R80
Waldorf Salad; apple, celery, walnuts, egg dressing, Dijon mustard, soft boiled egg  R92
Burgundy Escargots, mushroom and bacon, potato croquette, garlic & parsley  R120
Steak tartare, capers, crostini  R102
Home-smoked Salmon, pea puree, lime and green peppercorn, cream dressing  R130
Foie Gras Delice, Gewurztraminer jelly, fig compote, Pain d’épices  R189

Main course

Fillet of prime Beef, spinach and mushroom ragout, parsnip purée, baby onions, dauphine potato, watercress, bordelaise sauce  R225
Tuna fillet, Provencale Ratatouille, red pepper coulis, black olive crushed potato, basil, anchovies  R210
Roasted loin of Kudu, butternut squash purée, Dauphine potato, pear in mulled wine, hazelnut oil jus  R240
Beetroot and Goat’s cheese Risotto, glazed heirloom young beetroot, red amaranth, beetroot crisp  R165
440g Chateaubriand, haricot verts, pommes frites, béarnaise (can be shared)  R363

Dessert

Vanilla pod Crème Brûlée  R60
Ile Flottante; meringue, crème anglaise, lemon curd, lemon geléé, hazelnut brittle  R76
Red fruit macaron, Champagne jelly, Chantilly cream, raspberry sorbet  R84
Pure Caraibe Valrhona chocolate delight, coffee cream, crunchy praline, Bourbon vanilla ice cream  R82
Cheese plate; selection of local & imported cheese, fruit, nut bread  R100
Poached pear in mulled wine syrup, chocolate and nuts tuille, vanilla ice-cream, chocolate sauce, mulled wine shot  R80
Café gourmand – Chef’s selection of 3 desserts & cappuccino  R110