

l a m o u e t t e

Truffle and cheese croquettes - garlic aioli R90

3 courses R450 + Wine R775

2 courses R350

Sweetcorn soup - Charred baby corn, corn shoots, basil pistou
Hartenberg Chardonnay 2017 (Stellenbosch)

Heirloom potato carpaccio - Truffle goat's cheese mousse, pickled mustard seeds, capers, hazelnut dressing
Cederberg Sauvignon Blanc 2018 (Cederberg)

Prawn tortellini - Corn purée, pickled mushrooms, prawn bisque
Leeuwenkuil Reserve White Blend 2017 (Swartland)

Pan-fried scallops (**R50 supplement**)
Peas, ham hock, samphire, pickled onions and mint oil
Celestina White Blend 2017 (Cape Agulhas)

Beef tartare - New season asparagus, spiced egg yolk, beef fat crisp and curry leaves
Kaapzicht Cinsaut 2017 (Stellenbosch)

Ratatouille - Smoked herb oil, piment d'espelette
Eikendal 'Charisma' Red Blend 2018 (Stellenbosch)

Pan-fried hake - Shaved fennel, burnt orange, anise velouté
Hermanuspietersfontein 'Kat met die Houbeen' Sauvignon Blanc 2016 (Sondagskloof)

Locally caught line fish – Malaysian fish curry, tempura courgette flower and tamarind glaze
Rijk's Chenin Blanc 2017 (Tulbagh)

Ostrich fan fillet - Pickled beetroots, cured egg yolk emulsion, herb purée
Vriesenhof Pinotage 2009 (Stellenbosch)

Beef fillet- Short rib cottage pie potato foam, parsley oil, mushrooms, BBQ carrot purée
Morgenster 'Lourens River Valley' Bordeaux Blend 2010 (Stellenbosch)

Modern cheese board - Gorgonzola croquettes, Indezi goat's cheese mousse, smoked Stanford
Peter Bayly Cape Late Bottled Vintage 2008 (Calitzdorp)

Raspberry chocolate parfait - Nesquik bubble, compressed strawberries
Thelema Semillon Late Harvest 2015 (Stellenbosch)

Pineapple and coconut - Fermented pineapple grantia, coriander oil and sorrel
Thelema Semillon Late Harvest 2015 (Stellenbosch)

Melting Ferrero Rocher
Peter Bayly Cape Late Bottled Vintage 2008 (Calitzdorp)

Lemon meringue - Mascarpone, lemon leaf snow
Thelema Semillon Late Harvest 2015 (Stellenbosch)

**Kindly notify management of any dietary restrictions or allergens.
Our menu is fresh, seasonally inspired and changes often. Garlic, onion and seasoning form the base of our cooking
and nuts are present in our kitchen.**

For tables of 6 or more, a discretionary 12% service charge will be added to your bill.