



9 Course Dinner Tasting Menu
With wine pairing R1500/person
Without wine pairing R1200/person

Bread Service

Sourdough bread, yoghurt & muesli loaf, Gruyere cheese and onion rolls, Romesco, jersey butter

Two Namibian Oysters

Curried carrot foam, cumin, feta, cashew, dukkha

De Grendel MCC 2016

Plum tomato, heirloom tomato, Huguenot, cucumber, celery, daikon, basil

De Grendel Winifred 2018

Vodka-Coffee cured salmon, asparagus, ginger, horseradish, beetroot, dill

De Grendel Viognier 2019

Springbok loin, celeriac, courgette, radicchio, cherry, 5 spice Au jus

De Grendel Shiraz 2017

Palate Cleanser

Lamb loin, bacon, aubergine, white bean, polenta, peas, cumin & mint Au jus

De Grendel Amandelboord Pinotage 2017

Valrhona chocolate cake, peanut butter mousse, cherry, salted peanut ice-cream

De Grendel Noble Late Harvest 2019

Amboseli, Tanglewood, Dalewood Brie, Gorgonzola, Chevin, onion, celery, pecan nuts

De Grendel Rubaiyat 2015

Coffee or tea served with petit fours

Tasting menus can be ordered until 19h30

This menu is to be taken by the whole table

Please allow three hours for this dining experience