

Edgars Summer Menu

Inception

Oysters 3 Ways: aga khan, mcc poached in velouté, apple, celery, cucumber, shallot, lemon, tabasco salsa

Edgar's Caesar Salad: pan-fried prawns, cos lettuce, poached quail eggs, white anchovies, parmesan, bacon & croutons

Seared Tuna: spring onion – yuzu yoghurt mousse, avocado, cucumber relish, edamame, black garlic mayonnaise

Steak Tartare: chopped beef fillet, egg yolk, egg white, anchovies, capers, gherkins, red pepper salsa, tabasco jelly, homemade toast

Risotto: saffron, pesto, tomato confit, chorizo

Evolution

Pan fried Sea Bass, Spring Onion Caper Fond: mussel, tagliatelle nero, saffron fennel, vegetable sugo

Pan fried Duck Breast, own Croustillant Oriental red Cabbage Sauce: squash-sweetcorn puree, vichy carrot

Wild Pepper pan fried Beef Fillet, Oxtail-Christine Sauce: herbed potato-puff pastry, crusted bone marrow, cauliflower, broccoli

Springbok Loin sour Fig glazed, Port Wine Sauce: leek - buchtel, roots, kohlrabi, brussle sprout, walnut crumble, puy lentils, 12-year balsamico

Roasted Pork Belly, own Sauce: butternut gnocchi's, sweet potato-nutmeg espuma, spring vegetable cassoulet

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Spoils

Chocolate Variation Buitenverwachting: piano, cone, ring, sphere, fondant, chocolate espresso mousse

Raspberry, Chocolate, Vanilla Patch: marshmallow, jelly, sorbet, espuma, soil, vanilla panna cotta

Plum & Caramel: glove roasted plum, plum ice cream, caramel wild pepper sugar tuille, caramel log, almond crumble

Amarula Zabaione Parfait: chocolate tart, assortment of oranges

Local Cheeses: 4 different local cheeses, condiments, walnut

.... the menu is accompanied by complementary

Bread & Spread

Olive-Tomato, Sunflower-Fennel: whipped bacon-schmalz, liptauer, butter

Amuse Bouche

Textured Caprese: mozzarella espuma, tomato, basil, parmesan

Intermediate

Gin-Tonic-Lime-Mint: spoom, espuma, jel

3 courses R 515 with wine pairing R 655

5 courses R 695 with wine pairing R 905

A service charge of 12.5 % will be added to all bills.