

La Colombe at Constantia Uitsig

Tasting Menu

This menu is available for the entire table only

Per Person including wine
Per Person excluding wine

R900.00
R650.00

Gourmand Menu

Champagne Poached Oyster

Wild West-coast oyster poached in a delicate champagne velouté - Constantia Uitsig Chardonnay Reserve 2012 (Constantia)

Norwegian Salmon

Seared Norwegian salmon & tartar wrapped in avocado with soy pickled daikon radish, avocado & wasabi panna cotta, peanut & lemon crumble, miso and teriyaki - Constantia Uitsig White Blend 2011 (Constantia)

Foie Gras

Rhubarb-dusted foie gras ballotine with toasted hazelnut and vanilla crumble, rhubarb butter and hazelnut puree, duck ham and truffled brioche - Cederberg Bukkeraube 2013 (Cederberg)

Scallops, Mussels and Sweetbreads

Pan seared scallops, crisp veal sweetbreads, lemongrass and cauliflower purée and pea, lime and tomato vierge, smoked mussel velouté and pork crackling - Bosman Optenhorst Chenin Blanc 2011 (Wellington)

Apple

Grannysmith granite, cucumber lemon grass jellies, local Gin & Tonic foam

Suckling Pig

Pressed belly, confit shoulder, seared fillet, croquette of pulled pork and pork crackling with braised red cabbage, smoked mashed potato, creamed leeks, cauliflower puree and a beetroot and rooibos jus - Oak Valley Pinot Noir 2012 (Elgin)

Chocolate and Cherry

Variations of cherries with caramelised brioche, bitter chocolate and cherry wood pudding - Delheim Edelspatz NLH 2012 (Stellenbosch)

Menu last updated: 2014-01-30

Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

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