

l a m o u e t t e

5 Course Spring Tasting Menu R345pp (with wines R620pp)

La Mouette croquettes with garlic aioli
DG Pale Cream Sherry NV (Spain)

Sweetcorn soup
Charred baby corn, corn shoots, basil pistou
Celestina White Blend 2017 (Cape Agulhas)

House made ricotta gnocchi
Smoked aubergine, tahini dressing, filo crisp, tomato chutney
Kaapzicht Cinsaut 2017 (Stellenbosch)

OR

Heirloom potato carpaccio
Truffle goat's cheese mousse, pickled mustard seeds, capers and hazelnut dressing
Hartenberg Chardonnay 2017 (Stellenbosch)

Pan Fried Hake
Shaved fennel, burnt orange, anise velouté
Hermanuspietersfontein 'Kat met die Houtbeen' Sauvignon Blanc 2016 (Sondagskloof)

OR

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

OR

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

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

Please be advised our Tasting menu is available for the whole table only
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.