



the table

AT DE MEYE

SAMPLE MENU- 05 NOVEMBER 2019

Schoon Sourdough Bread, Salted Farm Butter, Pickled
Olives, Curry Aioli

Roasted Organic Beetroot, Grilled Fennel Salad, Boland
Cheese, Hazelnut Pesto

12 hour Braised Karoo Lamb Shoulder
Duck Fat Roasted Potatoes, Tarragon Aioli
Welsh Rarebit, Charred Cauliflower, Sultanas, Salsa Verde
Creamed Spinach,
Green Beans

Lemon Posset, Vanilla Poached White Peach