



5 Course Spring Lunch Tasting Menu

With wine pairing R795/person

Without wine pairing R595/person

Bread Service

Yoghurt & muesli loaf, Jersey butter

2 Namibian Oysters

Curried carrot foam, cumin, feta, cashew, dukkha

De Grendel MCC Brut 2016

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

De Grendel Winifred 2018

Or

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

De Grendel Shiraz 2017

Or

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

De Grendel Viognier 2019

Palate Cleanser



DE GRENDEL
RESTAURANT

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

De Grendel Amandelboord Pinotage 2017

Or

Arborio, pumpkin, chilli, pine nuts, pumpkin seeds, Padano, mascarpone

De Grendel Op Die Berg Pinot Noir 2012

Or

Linefish, baby leeks, turnips, wild rice, cauliflower, chorizo, calamari, Cape Malay curry sauce

De Grendel Koetshuis Sauvignon Blanc 2018

Citrus cheesecake, coconut, almond, dulcy cremeux, pineapple, passionfruit, lime

De Grendel Three Spades Cider

Or

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

De Grendel Noble Late Harvest 2019

Or

Pumpkin cake, ginger, pecan nut, orange, caramel, short bread, cinnamon ice-cream

De Grendel MCC Brut 2016

Coffee or tea served with petit fours

Tasting menus can be ordered until 13h30

This menu is to be taken by the whole table

Please allow 3 hours for this dining experience