

Food by Chef Marthinus

## Tasting menu

**Jacopever / curry / mint / coriander / buttermilk / cucumber / tempura**

*wine pairing*: 2017 meinert 'italian job' (white merlot) / *whisky pairing*: eigashima shuzo white wine cask #61091  
*non-alcoholic*: cucumber and lime

**Gnocchi / spinach / seeds / raisin / capers / karoo crumble**

*wine pairing*: 2016 leeuwenkuil (marsanne) / *whisky pairing*: ancnoc 'peatheart'  
*non-alcoholic*: tuscan fresco

**Lamb / beetroot / cabbage / gremolata**

*wine pairing*: 2017 illimis (cinsault) / *whisky pairing*: balblair 2006 whiskybrother exclusive  
*non-alcoholic*: sage pineapple

**Stumpnose / squid ink / tagliatelle / fennel / tomato**

*wine pairing*: 2016 spookfontein (pinot noir) / *whisky pairing*: 12yo old pulteney  
*non-alcoholic*: carrot cosmo

or

**Chicken / prune / lettuce / jus gras**

*wine pairing*: 2017 fledge & co (souzao) / *whisky pairing*: glenglassaugh evolution  
*non-alcoholic*: litchi and tonic

**Goats cheese / guava / peppers / honeycomb**

*wine pairing*: NV waterford 'heatherleigh' (natural sweet) / *whisky pairing*: 18yo glendronach 'allardice'  
*non-alcoholic*: grapefruit passion

**Dulce / blackcurrant / feuellantine / meringue**

*wine pairing*: 2018 the wine thief (colombard) / *whisky pairing*: w.l. weller 'special reserve' wheated bourbon  
*non-alcoholic*: iced vanilla espresso

**Friandise / tea / coffee**

The tasting menu is only available to the whole table. No combining of menus. Orders are taken until 13h30 for lunch and 21h00 for dinner. Chef Marthinus would like for you to experience the tasting menu in the way in which he has prepared it.

R900 food

R1125 non-alcoholic pairing

R1375 wine and food pairing

R1500 whisky and food pairing

The tasting menu includes all teas and coffee

Gratuity not included

Black Truffle Supplement - R150