

Food by Chef Marthinus

Tasting menu

Cucumber / buttermilk / mint / coriander / curry

wine pairing: 2017 meinert 'italian job' (white merlot)

non-alcoholic: cucumber and lime

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

wine pairing: 2016 leeuwenkuil (marsanne)

non alcoholic: tuscan fresco

Cheese croquettes / croutons / tomatoes / rocket

wine pairing: 2017 fable mountain 'belle flower' (rose)

non-alcoholic: spicy chamomile tea

Green beans / mange tout / white beans / mint / rosemary

wine pairing: 2017 illimis (cinsault)

non-alcoholic: carrot cosmo

Goats cheese / guava / peppers / honeycomb

wine pairing: NV waterford 'heatherleigh' (natural sweet)

non-alcoholic: grapefruit passion

Dulce / blackcurrant / feuillantine / meringue

wine pairing: 2018 the wine thief (colombard)

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

the tasting menu includes all teas and coffee

gratuity not included

Black Truffle Supplement - R150