



# Bartholomeus Klip

## **DINNER MENU**

Scallops:

Seared scallops, red cabbage gazpacho, sweet apple, home-cured pancetta, dried marigolds

**Donkiesbaai Steen R400**

**By bottle only**

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Duck:

Crispy confit leg, smoked corn puree, miso, sweet and sour vinaigrette, home-made peach roll

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Venison:

Free range farm Springbok loin, smoked potato, samp, blackberry, charred shallots, buffalo yoghurt, tarragon jus

**Saronsberg Seismic 2013 R190**

**By bottle only**

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Textures of orange:

Sweet melon, papaya, white chocolate ice cream, rosemary crumbs, borage flowers

**Bosman Soet Steen**

**By the glass R50**

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Freshly brewed filter coffee

Selection of Ceylon and herbal tea