



# *Bartholomeus Klip*

## **DINNER MENU**

Risotto:

Young green garlic, local goat's cheese, hazelnut crumb, Vacche Rosse parmesan

**Sadie Family Sequillo White 2013 R490**

**By bottle only**

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Salmon:

Confit Norwegian salmon, prawn butter toast, lemon aioli, cucumber brunoise, cucumber gel, Odette's herbs

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Lamb:

36 hour pressed lamb neck, sweetcorn sauce, rosemary jus, cauliflower puree, confit potatoes, semi dried tomatoes, dukkah

**Zakkie Bester Family Wines Barbera 2016 R220**

**By bottle only**

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Milk and Honey:

Jersey milk ice cream, honeycomb, white chocolate meringue, fynbos honey syrup

**Mullineux Leeu Family Vineyard Essence**

**By the glass R110**

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Freshly brewed filter coffee

Selection of Ceylon and herbal tea