

# *Le coin Français*

By Darren Badenhorst



*Tasting menu R845/R1295 with wine pairing*

*Chefs journey menu R1045/R1495 with wine pairing*

*Non-alcoholic pairing R325*

## **Menu**

*Amuse-bouche*



**3 hour cured and 1 hour cold smoked sustainable local trout, Franschhoek valley herb emulsion, toasted wild yeast and fennel pollen**

Or

**“What came first, the chicken or the egg?” Semi-cured hens yolk, truffle, MCC & pine needle béarnaise**



*Chefs taster*



**Butter poached and BBQ north coast langoustine, aerated Gruberg and west coast snoek brandad velouté, wild vineyard shoots, garden pea and Le chêne pancetta risotto**

Or

**Marsala BBQ quail breast, aerated vichyssoise, pommes dauphinoise, atchar oil**

*Palate cleanser*



**6 hour confit local duck, cauliflower and vanilla purée, fynbos pickled onion, chestnut creme, spiced jus gras,  
Le chêne valley verde**

Or

**Marble sous vide cape bream, squid, limoncello cured fennel and asparagus, fuchi emulsion, river herb split  
buttermilk**



*Pre-dessert*



**Local naartjie chiffon, cinnamon bavarois, anglaise, ginger, sweet potato crisp**

Or

**70% chocolate fondant sphere, cannelle infused “boudoirs parfait”, salted speculoos caramel, hazelnut and  
cocoa tuille silhouette**

***Thank you for joining us at Le coin Français, we truly enjoyed hosting you and thank you for your support.***

***All the best from Chef Darren and the entire team,***

***A discretionary service charge of 12.5% is added to all bills, please feel free to add more if the experience exceeded your expectations.***