

Le chêne

By Darren Badenhorst

2 courses R490 / 3 courses R660

Please see recommended wine pairing below

Add Saldanha bay oysters R60 each, add French cheese course R265

Starters

Fennel smoked trout gravadlax, fresh cucumber, fennel bulb, iced baby beetroot, trout roe, elements of citrus

Mullineux "Old Vines" white blend 2019 – R230.00 per glass



Garden herb and chevin filled squash flower, fresh apple, smoked tomato fondue, Estate olive oil

Vrede en Lust "Barrique" 2018 – R115.00 per glass



Confit Springbok shank, smoked potato velouté, pickled baby beetroot, charcoal activated potato glass and jus

Haut Espoir "Gentle Giant" red blend 2017 – R100.00 per glass

Under the guidance of Christine Stevens Designs, The Leeu edible garden initiative is dedicated to cultivating the freshest vegetables, fruits and edible flowers. This farm-to-table movement ensures that the produce on the property is grown following natural farming principles, no pesticides or herbicides are used to ensure the finest, tastiest vegetables and herbs are available for our chefs and presented to you on this menu

Mains

Snake bush cured and confit duck, aromatic carrot purée, salad of garden greens and fresh plum, jus

Mullineux Syrah 2018 – R250.00 per glass



Sustainable Abalobi catch of the day, courgette and chard risotto, crispy paprika squid, baby leeks, garden herbs

Leeu Passant Chardonnay 2018 – R410.00 per glass



BBQ and glazed King Oyster mushroom, black pepper pressed pork cheek shavings, Miso aubergine, truffled turnip soubise, profile crispy onions, porcini dust

Elevation Pinot Noir 2020 – R130.00 per glass



Leek ash and porcini seared beef tagliata, BBQ shitake, smoked horseradish gribiche, black garlic, fynbos pickled mustard, estate garden herbs

Marianne Pinotage 2017 – R170 per glass

Desserts

A tribute to local berries... Glazed strawberry cheesecake, blue berries, whipped white chocolate ganache, noisette sablé, toasted coconut

Château Guiraud Petit Guiraud 2012 – R210.00 per glass



Almond sponge, citrus glazed guava mousse, variations of apple, raspberry sorbet

Quoin Rock vine dried Sauvignon Blanc 2019 – R175.00 per glass



Bittersweet 70% chocolate torte, passion fruit cremeaux, elements of citrus, lime frozen yoghurt

Antonij Rupert L'Omarins Cape LBV Port 2015 – R45.00 per glass

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



A discretionary service charge of 12.5% is added to the bill, please feel free to add more if the experience exceeded your expectations. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any allergens please speak to the manager who can advise on all ingredients used