

# Entrée

Restaurant | Franschoek

## MENU

Our dishes are the size of a starter, we encourage you to enjoy 3 – 4 plates per person.

### FROM THE EARTH

Roast beetroot and three bean salad, pickled mushroom puree, baby leaves, balsamic reduction	R75
Truffle mushroom, pea and parmesan risotto, toasted seeds, micro shoots	R85
Deep fried corn on the cob, miso mayonnaise, wild rocket and sundried tomato	R55
Patatas bravas, smoked Spanish paprika, whole grain mustard mayonnaise	R55

### FROM THE AIR

Ostrich tartare, grilled gherkin, miso mayonnaise, truffle popcorn, pea shoot salad	R95
Seared Quail breast, confit leg and pickled egg, potato nest, sautéed shimeji and fennel, butternut	R105

### FROM THE SEA

West coast Oyster, spring onion, yuzu pearls, lemon dressing (4 per serving)	R115
Smoked Franschoek trout fish cakes, pumpkin seeds, piccalilli	R85

### FROM THE FIELD

Braised lamb, bacon and mushroom lasagne,	R130
Pork belly rasher, roast garlic crushed potato, creamed leek, crisp fried capers	R105
Sous vide Beef short rib, butternut and chilli potato rosti, butternut, green bean and mushroom ragout	R115

### THE UDDER COURSE

Goats cheese nougat, carrot marmalade, roasted fig, fig mostarda, sesame brittle	R105
Fried camembert, fig preserve, red onion and walnut dressing	R115

### FROM THE HEAVENS

Dark chocolate torte, vanilla ice cream, strawberry salsa	R95
Brandy crème brulee, roast apple, chocolate shortbread	R85

### FROM THE STORK (kidz menu)

Chicken strips with vegetables and chips	R95
Spaghetti and tomato sauce	R75
Macaroni cheese	R75