



Lunch & Dinner Set Menu

2 Course Set Menu R535 per person

3 Course Set Menu R595 per person

Lunch Bread Service

Muesli & yoghurt loaf, jersey butter

Dinner Bread Service

Muesli & yoghurt loaf, jersey butter

Biltong & cheese & herb rolls

Fennel country loaf & romesco

Amuse Bouche

Chefs' choice

Starters

Grilled courgette, feta, mint, garlic, shallot, heirloom tomato, asparagus,
watercress, hazelnuts, sunflower seeds

De Grendel Sauvignon Blanc 2023 | Bottle R120 Glass R50

Steak tartare, quail yolk, gherkin, capers, parsley, cognac, rocket, aged balsamic, crispy baguette

De Grendel Op Die Berg Pinot Noir 2021 | Bottle R300 Glass R90

Norwegian Salmon, salmon caviar, maple creme fraiche, saladini, caper berries, fennel,
radish, citrus, vanilla, lime puffed rice, togarashi spice

De Grendel Winifred 2022 | Bottle R225 Glass R75

Pork belly, red pepper pesto, cauliflower kimchi, apple and fennel puree,
crackling, sage and pomegranate Jus

De Grendel Sauvignon Blanc 2023 | Bottle R120 Glass R50

De Grendel Amandelboord Pinotage 2021 | Bottle R300 Glass R90

Duck breast, duck springroll, brussel sprouts, honey, parsnip, blueberry, honey mustard

De Grendel Op Die Berg Pinot Noir 2021 | Bottle R300 Glass R90

For tables of eight or more a discretionary service charge of 10% will be added to the bill

Please inform a member of staff if you wish this to be taken off



Mains

Arborio, smoked tomato, forest phantom goat's cheese, oregano, crispy basil, green oil

De Grendel Viognier 2022 | Bottle R150 Glass R55

Springbok loin, beetroot, date chutney, mushroom duxelles, lentils, sweet potato fondant, jus

De Grendel Shiraz 2020 | Bottle R225 Glass R75

Beef fillet, wagyu brisket, horseradish, broccoli, butternut Hasselback,
celeriac, caramelized onions, black peppercorn

De Grendel Rubaiyat 2018 | Bottle R440 Glass R130

Line fish, mussels, tempura prawn, baby Pak choi, tomato, chorizo, broad bean, mussel velouté

De Grendel Koetshuis Sauvignon Blanc 2022 | Bottle R225 Glass R75

Rolled lamb neck, red pepper pesto, spinach, carrot, apricot, peas, spiced jus

De Grendel Merlot 2021 | Bottle R185 Glass R65

De Grendel Amandelboord Pinotage 2021 | Bottle R300 Glass R90

Dessert

Honey yoghurt mousse, white chocolate, lemon curd, dark chocolate cremeux, lemon gel,
cardamom and olive oil ice-cream, chocolate crumb

De Grendel Noble Late Harvest 2022 | Bottle R185 Glass R65

Vanilla bean Crème Brûlée, strawberry, raspberry, almond, meringue,
dulce cremeux, Tonka bean ice-cream

De Grendel Cap Classique Brut 2021 | Bottle R250 Glass R85

Brie, Gruyere, Gorgonzola, Chevre, apple and sultana chutney, pecan,
preserved figs, celery, cumin crackers

De Grendel Three Spades Cider | Bottle R45

Trio of Sorbet

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