



E I K E

SAMPLE MENU

Happies

Smoked snoek en apricot
Pear & brown onion jolly jammer
Coronation chicken

Bread Service

Homage to biltong & cheese broodjie
Fermented tomatoes
Die opsitkers

First course

“Fish n Tjips”

Raw swordfish, tartar sauce, trout roe, dune spinach, peas, malt vinegar
Re-mark-able Sauvignon blanc 2021

Second course

Herebone, Smoked celeriac, Spekboom, fig leaf veloute, fennel
Migliarina Chardonnay 2022

Third course

FFMM Beef, pickled beef tongue, ouma sweet mustard, slaphaksentjies, beef fat jus, chervil
Basson & Son red blend

Or

Fire roasted hake, Saldanha bay mussels, creamed fish jus, Jamestown kale
Nuiba First post 2021 Sauvignon blanc & Semillon

Side

Forgotten carrot, carrot caramel, nasturtiums
Pomme dauphine, brown onion dip, chives

Pre-dessert

Dalewood Boland, quince, macadamia

Dessert

Strawberry Pavlova, condense milk ice cream, lemon & black rum, mint

Four courses R830 wine pairing R450

Eike is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone.

We will always try to accommodate your food allergies,
but our menu is small, seasonal, fresh & subject to change, we will not be able to accommodate all requests.
Despite the best efforts of our kitchen, dishes may contain traces of allergens including,
but not limited to nuts, wheat, shellfish, soya products, egg and dairy.
Please notify your server about any dietary requirements