

Food by Chef Marthinus

Tasting Menu

Tuna escabeche . smoked paprika . green olives . onion rings

non-alcoholic: apple sours

wine pairing: astraeus MCC rosé : floral . mineral . elegant

Gnocchi . red wine cabbage . capers . grapes . mornay sauce

non-alcoholic: tuscan fresco

wine pairing: lismore viognier: expressive . ripe . full

Sweetbreads . carrot . san daniele ham . granola

non-alcoholic: pineapple seedlip

wine pairing: springfeild albariño: floral . tropical . bright

Linefish . zucchini . rosti . tempura mussels . lemon velouté

non-alcoholic: carrot cosmo

wine pairing: restless river ava marie chardonnay: leesy . fruity . light

or

Sous vide lamb . imam bayıldı . tomato . lamb jus

non-alcoholic: basil . Litchi

wine pairing: moya's vineyards pinot noir: floral . fruity . earthy

Aged gouda . espresso . hazelnut . onion

non-alcoholic: caramel rooibos

wine pairing: bizoe tiny: tropical . rich . long

Tropical fruit salad . coconut . mango . yoghurt

non-alcoholic: berry fizz

wine pairing: delheim gewürztraminer: floral . fresh . fruity

Friandise . tea . coffee

The tasting menu is only available to the whole table. No combining of menus. Orders are taken between 12noon and 13h30 for lunch, and from 18h30 until 20h30 for dinner. No orders will be taken after 20h30.

Chef Marthinus would like for you to experience the tasting menu in the way in which he has prepared it.

R950 food

R1200 non-alcoholic pairing

R1450 food and wine pairing

R300 truffle supplement

The tasting menu includes all teas and coffee

Gratuity not included