

DU SK

Tasting Menu | R1 950 pp
Experience Pairing | R 1 450 pp
Pandora's Box Pairing | R2 450 pp
Cheese Course | R 350

'Your Choice'

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Japanese milk bread | Diablo butter

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Snails and their roe
Dusk egg Mc muffin
Line fish ceviche

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'Second Hand Shellfish' – Coal fired chokka | Grilled globe artichoke | Prawn shell barigoule | Chorizo & gummy red pepper XO | Aerated pomodoro bisque | Potato

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Smoked butter poached local trout | Koji carrot relish | Roe

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Suckling wild boar tortellini | Mirepoix | Parmesan custard | Café au lait | In-house 'Jamón ibérico' style charcuterie

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'Wash your mouth out with soap'

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'B-Somebody' – Char grilled Johanne 14 cabbage | Potato schiacciata | Celeriac | Truffle

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Bergsroom Citrus | Nitro-poached 'lucky charms'

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Bitter coffee ganache | Chestnut cremeux | Vanilla ice cream | Hazelnut feuilletine
Fermented brandy pear

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Nocturne canelé
Seasonal bon bon
SCOBY snack

From Chefs Callan, Darren and the entire team, thank you for joining us
A gratuity of 13% is added to your final billing.

At Dusk | We Dine