

Entrée

Restaurant | Franschhoek

MENU

Our dishes are the size of a starter, we encourage you to enjoy 2-3 plates per person

FROM THE EARTH

Roast beetroot and three bean salad, pickled porcini puree, baby leaves, balsamic reduction	R75
Truffle mushroom, pea and parmesan risotto, toasted seeds, micro shoots	R85
Tagliatelle pasta with kalamata olives, basil pesto and blue cheese	R75
Deep fried corn on the cob, miso mayonnaise, wild rocket and sundried tomato	R55
Spiced grilled Tofu, broccolini, mange tout, baby carrot and pickled ginger, soya and lemon dressing	R85
Baked “ratatouille”, mozzarella, fresh garden rocket, basil pesto	R85

FROM THE AIR

Greek salad with Cajun spiced grilled chicken breast strips, lemon and oregano dressing	R95
Ostrich tartare, grilled gherkin, miso mayonnaise, truffle popcorn, peashoot salad	R95
Confit duck and chicken roulade, baby vegetable and pickled ginger salad, soya and lemon dressing	R105

FROM THE SEA

West coast Oyster, spring onion, yuzu pearls, lemon dressing (4 per serving)	R115
Smoked Franschhoek trout fish cakes, pumpkin seeds, piccalilli	R85
Pan fried line fish, mussel chowder, shaved fennel salad	R115
Curried seafood tortellini, coconut broth, peach chutney, toasted coconut flakes	R95

FROM THE FIELD

Smoked springbok carpaccio, dukkha peanuts, baba ghanoush, coriander and pickled red onion, feta	R115
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

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THE UDDER COURSE

Goats cheese nougat, roasted fig, fig mostarda, sesame brittle R105

Fried camembert, fig preserve, red onion and walnut dressing R115

FROM THE HEAVENS

Dark chocolate torte, strawberry ice cream, strawberry salsa R95

White and dark chocolate dipped mini doughnuts, chocolate ice cream R75

Malva pudding French toast, caramelized banana, vanilla ice cream, maple flavoured syrup R85

Brandy crème brulee, roast apple, chocolate shortbread R85

FROM THE SIDE

Hand cut sweet potato chips R35

Hand cut chips with truffle and parmesan R55

Patatas bravas, smoked Spanish paprika, whole grain mustard mayonnaise R55

Steamed baby vegetables with basil pesto R45

Sauteed aubergine and baby marrow with chickpeas and a soya lemon dressing R45

Garden salad R35

FROM THE STORK (kidz menu)

Chicken strips with baby potatoes and corn R95

Fish 'n chips with crushed peas R105

Pasta and homemade tomato sauce R75

Macaroni cheese R75

Ice cream and chocolate sauce R65