

degustation menu

Roasted beetroot, orange olive oil espuma, citrus, fennel, pea snow, tuile de pain

wine pairing: NV domaine grier (sparkling wine)

non-alcoholic: cucumber and lime juice

Smoked potato dumplings, fondue sauce, braised cabbage, raisin gel, walnuts, celery

wine pairing: 2014 eenzaamheid (chenin blanc)

non alcoholic: tuscan fresco

Tomato soup, smoked ricotta, jerusalem artichokes, cherry tomatoes

wine pairing: 2015 lothian vineyards (pinot noir)

non-alcoholic: thyme and fruits of paradise iced tea

palate cleanser

Roasted jerusalem artichokes, broccoli, cucumber, patty pans, charred onion

wine pairing: 2015 morgenster, 'nu series' (sangiovese)

non-alcoholic: carrot cosmo

24 Month aged van gaalen gouda, praline, hazelnuts, espresso custard, pickled onions

wine pairing: nv de krans (cape tawny)

non-alcoholic: iced hazelnut espresso

pre dessert: coconut bavarois

Sesame seed cream, black sesame ice-cream, puffed rice, star anise cream, sambuca gel

wine pairing: 2014 bizoe 'tiny' (noble late harvest)

non-alcoholic: tropical shake

selection of petit fours

The tasting menu is only available to the whole table. No combining of menus. Orders are taken until 13h30 for lunch and 21h00 for dinner. Chef Marthinus would like for you to experience the tasting menu in the way in which he has prepared it.

R800 food

R1000 non-alcoholic pairing

R1250 wine and food pairing

the tasting menu includes all teas and coffee

gratuity not included