

## *Summer Menu*

1.

<b>Field Mushroom &amp; Truffle Risotto</b>	<b>155</b>
<i>parmesan, pistachio, chives</i>	
<b>Wild Garlic &amp; Cashew Nut Flan</b>	<b>155</b>
<i>garlic &amp; lime mayo, 'buttermilk' sauce, tarragon vinaigrette, sourdough croutons (vegan)</i>	
<b>Wild Venison Tartare</b>	<b>165</b>
<i>pickled cucumber, sourdough croutons, chimichurri emulsion, quail egg</i>	
<b>Fish Taco</b>	<b>165</b>
<i>salmon trout ceviche, lime &amp; jalapeño gel, avocado cream, pickled shallot, crispy fish skin</i>	

2.

<b>Miso &amp; Paprika Cauliflower</b>	<b>255</b>
<i>zucchini phyllo, chickpea brandade foam, cointreau flambé peaches (vegan)</i>	
<b>Miso Salmon Trout</b>	<b>295</b>
<i>crispy asian arancini, mussels, seasonal veg, tom yum sauce</i>	
<b>Organic Pork Belly</b>	<b>315</b>
<i>crispy smoked ham hock bitterballen, mustard apple compote, amadumbe confit, crackling</i>	
<b>Organic Local Rabbit</b>	<b>315</b>
<i>seared loin of rabbit, rabbit springroll, cranberry &amp; roast almond couscous, pak choi, tomato</i>	
<b>Textures of Grass Fed Beef</b>	<b>325</b>
<i>grass fed fillet, slow braised shortrib, biltong dukkah, pommes fondant, balsamic jus, parmesan crisp</i>	

3.

<b>Dark Chocolate Mousse</b>	<b>140</b>
<i>chamomile jelly, nut brittle, granadilla pulp (vegan)</i>	
<b>White Chocolate Martini</b>	<b>150</b>
<i>white chocolate mousse, champagne sorbet, vanilla crumble, passionfruit cream</i>	
<b>Limoncello Panna Cotta</b>	<b>140</b>
<i>lemon basil curd, basil syrup, pistachio cookie, fresh berries, lemon zest, candied lemon</i>	
<b>Local Artisanal Cheese Platter - for 1/for 2</b>	<b>165/225</b>
<i>fig preserve, rosemary olives, handcrafted cheese biscuits</i>	

4.

<b>Selection of Coffees</b>	<b>45</b>
<i>espresso, macchiato, americano, filter, cappuccino, latté</i>	
<b>Selection of Teas</b>	<b>45</b>
<i>specialities, red espresso, red cappuccino</i>	
<b>African Coffee</b>	<b>75</b>
<i>cappuccino, amarula</i>	
<b>Italian Coffee</b>	<b>125</b>
<i>double espresso, local grappa</i>	

*Our menu journey is ideal through all 3-courses, but we understand that sometimes that may be a bit too filling for some. We do, however, request a minimum of 2-courses per person. Unfortunately, no sharing. Do sit back, relax and enjoy your evening with us. Our food is freshly prepared, made with love and passion.*

*We add a discretionary 12.5% gratuity to dinner bills. Kindly let us know if you feel this is undeserved..*