

3 Fresh Dressed West Coast Oysters With Mignonette |
Asian Or Ponzu R150
(Suggested Pairing GP Brut Rosé)

Lunch



Amuse Bouche



Franschoek Trout, Smoked Trout, Miso Horseradish,
Avocado, Cucumber
(Suggested Pairing Grande Provence Sauvignon Blanc)

Or

Venison, Tataki, Nigiri, Ponzu, Wasabi, Shimiji, Jalapeno, Chorizo
(Suggested Pairing Grande Provence Cabernet Sauvignon)

Or

Confit Heirloom Tomato, Fresh Tomato, Tomato Emulsion, Basil Crisp,
Aerated Basil, Bocconcini
(Suggested Pairing Grande Provence Angel Tears Rose)



Line Fish, Squid, Baby Gem, Courgette, Grilled Sweet Potato
Snap Pea, Fennel Blanc
(Suggested Pairing Grande Provence White)

Or

Slow Braised Lamb Shank, Truffled Pomme Puree, Glazed Carrot,
Fine Beans, Buttered Peas
(Suggested Pairing Grande Provence Red)

Or

Juniper Smoked Duck Breast, Liver Parfait, Confit Duck, Black Garlic, Lollipop
Gooseberry, Turnips, Jus de Canard
(Suggested Pairing Grande Provence Merlot)

Or

Aged Beef Fillet, Braised Beef Brisket, Cafe Au Lait, Charred
Tender stem Broccoli, Baby Leek, Grilled Carrot, Biltong, Jus
(Suggested Pairing Grande Provence Shiraz)

Or

Corn Risotto, Buttered Sweetcorn, Smoked Cheese, Popped
Sorghum, Lemon Truffle
(Suggested Pairing Grande Provence Chardonnay)



Vanilla Bean Panna Cotta, White chocolate cremeaux, Fresh
Raspberry, Meringues MCC Strawberry Consommé
(Suggested Pairing Grande Provence Muscat)

Or

Frozen Honeycomb Parfait, Chocolate Twig, Lemon Curd, White
Chocolate Snow, Passion Fruit Gelato
(Suggested Pairing Grande Provence Muscat)

Or

Sorbet, With Seasonal Fruit

Or

Cheese Plate

Sides @ R70

Seasonal Salad / Rustic Fries / Broccoli & Feta

R725 Per Person

GRANDE PROVENCE
Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA