



THE OAK

GRANDE PROVENCE

BREAD COURSE

Chicken liver, tamarind chutney, chicken butter, truffle salt

STARTERS

3 Fresh Dressed West Coast Oysters – R150

With Mignonette | Asian or Ponzu

(wine suggestion, Grande Provence Brut Rosé)

West coast mussels, mussel cream, sauce vierge, veld greens, caviar

(wine suggestion: Grande Provence Sauvignon Blanc)

Crayfish, bisque, vermicelli, danya, snoek dust

(wine suggestion: Grande Provence Chenin Blanc)

Venison, tomato chutney, wild garlic, bergkaas, fermented pepper

(wine suggestion: Grande Provence Merlot)

Beetroot, bokmelk, ghoebroontjie, sourfig

(wine suggestion: Grande Provence Amphora)



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MAINS:

Local line fish, malay coconut, curry leaf, apricot
(*wine suggestion: The Grande Provence White*)

Confit lamb neck, staanrib, morogo, kromeski, skopo jus
(*wine suggestion: The Grande Provence Red*)

Blesbok, confit neck, chakalaka, pap, pumpkin fritter, june berry jus
(*wine suggestion: Grande Provence Cabernet Sauvignon*)

Grandma under the blanket, creamed samp, veld mushrooms, umami demi
glacé
(*wine suggestion: Grande Provence Cabernet Sauvignon*)

Sweetcorn risotto, malay corn, puffed sorghum, lemon truffle
(*wine suggestion: Grande Provence Chardonnay*)

SIDES @ R75:

Seasonal Salad
Broccoli & Feta salad
Sweet potato

DESSERT:

Milktart pannacotta, naartjie, brandy, fynbos consommé
(*wine suggestion: Nederburg late harvest*)

Malva pudding, salted caramel, orange crème, citrus gelato
(*wine suggestion: Nederburg late harvest*)

Selection of local cheeses

BY ALEX ZINHAN (wine suggestion: Lomarin's Port)

2-course menu R650 pp

3-course menu R795 pp