



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, ghoeboontjie, 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

(*wine suggestion: Lomarin's Port*)

2-course menu R650 pp

3-course menu R795 pp

BY ALEX ZINHANZ