



# THE OAK

GRANDE PROVENCE

## BREAD COURSE

### STARTERS

**3 Fresh Dressed West Coast Oysters - R150**

With Mignonette | Asian or Ponzu

*(wine suggestion, Grande Provence Brut Rosé)*

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**Soup of the day**

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**Cape Malay mussels, kimchi, danya, roti**

*(wine suggestion, Grande Provence Brut Sauvignon Blanc)*

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

*(wine suggestion, Grande Provence Merlot)*

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**Grass-fed beef, beef cheek tortelloni, bone marrow jus**

*(wine suggestion, The Grande Provence Red)*

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**Beetroot, bokmelk, ghoeboontjie, sourfig**

*(wine suggestion: Grande Provence Amphora)*



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## MAINS:

Kingklip, curry leaf, pickled chilli, wakame  
(*wine suggestion: The Grande Provence White*)

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Blesbok, boerewors ragu, beer braised onion, creamed samp, jus  
(*wine suggestion: Grande Provence Cabernet Sauvignon*)

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Confit lamb shank, boereboontjies, tomato smoor, biltong  
(*wine suggestion, The Grande Provence Red*)

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Ouma onder die kombes, veld mushroom, samp, umami demi glacé  
(*wine suggestion, Grande Provence Cabernet Sauvignon*)

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Nguni risotto, cauliflower, wild mushroom, caramelised onion, truffle  
(*wine suggestion, Grande Provence Chardonnay*)

## SIDES @ R75:

Seasonal Salad  
Broccoli & Feta  
Sweet potato

## DESSERT:

Granadilla and white chocolate mousse, jelly, cotton candy, amasi ice cream

(*wine suggestion: Nederburg late harvest*)

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

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Selection of local cheeses

(*wine suggestion: Lomarin's Port*)

2-course menu – R420 pp

3-course menu – R595 pp

\*excluding drinks and

gratuity