

## STARTERS

<b>FRANSCHHOEK SALMON TARTARE</b>		R 105
cured and smoked salmon, red pepper remoulade, tempura prawn, saffron aioli, salmon caviar, poached quail egg		
<b>BEEF TARTARE</b>		R 95
carpaccio, celeriac remoulade, pickled baby mushrooms, parmesan shavings, horseradish jus, ciabatta toast, poached quail egg, micro herbs		
<b>ASPARAGUS, ARTICHOKE AND BROAD BEAN RISOTTO</b>	Starter	R 85
shemeji mushrooms, white truffle oil, micro herbs	Main	R 110
<b>KING CRAB AND PRAWN RISOTTO</b>	Starter	R 85
fennel, parsley, chilli, peas, ciabatta crumbs	Main	R 110
<b>SUMMER MUSHROOM VELOUTÉ</b>		R 65
truffled teriyaki tofu, pickled baby mushrooms		
<b>ASPARAGUS, SUMMER BERRY AND GOAT'S CHEESE SALAD</b>		R 75
watercress, baby cos, walnuts, roasted red onion, rosa tomatoes, raspberry and chive vinaigrette		
<b>ROAST DEBONED QUAIL</b>		R 105
leg confit, prawn tortellini, corn and onion soubise, red wine jus, micro herbs		
<b>TASTING MENU</b>	Menu Only	R 405
	with Wine Pairing	R 615
Franschhoek Salmon Tartare		
Roast Deboned Quail		
Market Fish		
Beef Fillet		
Brulée 4 Ways		

## MAINS

<b>SEARED FRANSCHHOEK SALMON TROUT</b>	R 150
prawn, fennel and chilli risotto, sauté baby spinach, bisque velouté, basil oil, pea, mushroom and tomato ragout	
<b>MARKET FISH</b>	R 150
seafood ravioli, asparagus, tomato, olive and chervil salsa, grilled scallop, fennel butter sauce	
<b>KUDU FILLET</b>	R 165
fried polenta, grilled figs, gorgonzola cream, spinach timbale	
<b>CHAR GRILLED BEEF FILLET</b>	R 160
shemeji mushrooms, broad beans, crouquette potato, butternut pureé, sauce bordelaise	
<b>WARTHOG FILLET</b>	R 155
sweet potato tortellini and pureé, crumbed trotter, grilled prawn, mango tout, star anise and honey jus	
<b>BRAISED KAROO LAMB SHOULDER</b>	R 120
chive potato cake, peas and carrots, tomato and onion salsa, gremolata, lamb jus	
<b>DUCK BREAST</b>	R 155
leg confit, sause soubise, wild mushroom croquette, asparagus, foie gras jus	
<b>SIDE ORDERS</b>	R35 each
Sauté new potatoes	
Sauté wild mushrooms	
Baby vegetables	
Baby spinach	

*Service charge not included  
Kindly refrain from using your cellular phone in the dining room.*