

À LA CARTE LUNCH MENU

STARTERS

Mushroom & Goats Cheese Arancini (Vegetarian) R95

Chive cream cheese, Parmesan shavings, pea shoots, herb oil

Braised Duck Spring Rolls R115

Julienne vegetables, homemade chilli sauce, micro greens

Crispy Polenta Cake (Vegan) R95 / R155

Harissa coconut sauce, spinach, red pepper, roasted butternut, asparagus

Bouillabaisse R125

Classic Provençal seafood broth with clams, line fish, mussels, lobster, prawns, fennel, spicy rouille, toasted sourdough bread

Marinated Octopus & Mango Salad R110

Semi-dried tomato, cucumber ribbons, capers, olives

MAINS

Herb-Crusted Venison Loin R220

Roasted parsnips, carrots, pearl onions, parsnip purée

7 French Herbs de Provence infused Beef Entrecôte (serves 2) R480

Confit onions and garlic cloves, carrots, broccoli, baby potatoes

Fennel & Parmesan-Crusted Oven-Roasted Cob R195

Quinoa, asparagus, roasted red peppers, baby spinach, herb oil

Gourmet Beef Burger R155

Crispy Black Forest ham, Camembert cheese, rustic tomato chilli jam, fries

Karoo Rack of Lamb R225

Polenta cake, chakalaka, seasonal vegetables, red wine jus

Butternut Tortellini (vegetarian) R165

Spinach, butternut cubes, white wine cream, parmesan shavings

WOOD-FIRED PIZZAS (NO SHARING)

Flat Bread R85

Rosemary, feta, garlic, extra virgin olive oil

Casey R90

Tomato base, Mozzarella cheese

Carmen R155

Bacon, salami, mushroom, Foxtail goat's cheese, rocket

Ayanda R145

Chicken, bacon, avocado, spinach, Chenin Blanc-soaked onions

Madeleine R140

Ham, Brie, avocado, red onion

PLATTERS

German Charcuterie R160 / R295

A selection of German sausages and cured meats, Piquante peppers, mustard dip, toasted sourdough bread

Artisanal Cheese R145 / R265

Locally sourced Jersey & goats milk cheese, pineapple and ginger preserve, marinated olives, toasted sourdough bread

Artisanal Cheese & German Charcuterie R195 / R310

Aged dried cured meats, locally sourced Jersey & goats milk cheese, preserves, marinated olives, toasted sourdough bread

DESSERTS

Chocolate Lasagne R95

Citrus-infused, seasonal berries, selected sorbet, fruit pulp

Apple Tarte Tatin R90

Mixed berries & black pepper sorbet, mango salsa, berry coulis, mint

Summer Berry & Cardamon Parfait R95

Sesame & poppy seed tuille, vanilla biscuit soil, fruit relish

Artisanal Cheese R145

Locally sourced Jersey & goat's milk cheese, pineapple and ginger preserve, marinated olives, toasted sourdough bread