

Grande Dégustation

A Small Prelude

First Courses

My Seashore

Tidal Pool, Chokka Crisp, Ocean Tempura

Hidden Gem

Confit, Pickled and Roasted Beetroot, White Balsamic Honey

Little Luxuries

Lobster Moussé, Savoy Cabbage, Caviar d'Aquitaine

By the Great Oak

Wild Mushroom Ragoût, Perigord Black Truffle

Remise en Bouche

Main Course

Spring Pastures

Karoo Lamb, Ratatoulli, Herb Jus

or

Rungis Market

Abalobi Catch of The Day, Nasturtium Cream, Dill Velouté

or

Le Lapin

Confit Rabbit Loin, Country Terrine, Decadent Pie

Final Flavours

“Blink-Blaar-Wag-‘n-Bietjie”

36 Month Matured Charles Arnaud Comté, Bees Wax Honey Cream, Pumpkin Seed Granola

Dessert

Summertime Daydreaming

Lemon Chiboust, Babà au Limoncino, Limoncino Sorbet

Sakura

Valrhona Blossoms, Cherry Mousse, Paté de Fruit

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the same menu is enjoyed by the entire table.

Menu Per Person: R 2125.00 Excluding Pairing

Market Dégustation

A Small Prelude

First Courses

My Seashore

Tidal Pool, Chokka Crisp, Ocean Tempura

Hidden Gem

Confit, Pickled and Roasted Beetroot, White Balsamic Honey

Remise en Bouche

Main Course

Spring Pastures

Karoo Lamb, Ratatoulli, Herb Jus

or

Rungis Market

Abalobi Catch of The Day, Nasturtium Cream, Dill Velouté

or

Le Lapin

Confit Rabbit Loin, Country Terrine, Decadent Pie

Final Flavours

“Blink-Blaar-Wag-‘n-Bietjie”

36 Month Matured Charles Arnaud Comté, Bees Wax Honey Cream, Pumpkin Seed Granola

or

Dessert

Summertime Daydreaming

Lemon Chiboust, Babà au Limoncino, Limoncino Sorbet

Sakura

Valrhona Blossoms, Cherry Mousse, Paté de Fruit

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the same menu is enjoyed by the entire table.

Menu Per Person: R 1660.00 Excluding Pairing

Vegetarian Dégustation

A Small Prelude

First Courses

My Seashore

Tidal Pool, Seaweed Crisp, Ocean Tempura

Hidden Gem

Confit, Pickled and Roasted Beetroot, White Balsamic Honey

* Soup du Jour

Cauliflower Velouté, Brussel Sprouts

* By the Great Oak

Wild Mushroom Ragoût, Perigord Black Truffle

Remise en Bouche

Main Course

Francolin's Forest Fungi

Ancient Grains, Pickled Mushrooms

Final Flavours

* "Blink-Blaar-Wag-'n-Bietjie"

36 Month Matured Charles Arnaud Comté, Bees Wax Honey Cream, Pumpkin Seed Granola

Dessert

Summertime Daydreaming

Lemon Chiboust, Babà au Limoncino, Limoncino Sorbet

Sakura

Valrhona Blossoms, Cherry Mousse, Paté de Fruit

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the same menu is enjoyed by the entire table.

Market Dégustation R 1560.00

Excluding Pairing

* Grande Dégustation R 2025.00

Pescatarian Dégustation

A Small Prelude

First Courses

My Seashore

Tidal Pool, Chokka Crisp, Ocean Tempura

Hidden Gem

Confit, Pickled and Roasted Beetroot, White Balsamic Honey

* Little Luxuries

Lobster Moussé, Savoy Cabbage, Caviar d'Aquitaine

* By the Great Oak

Wild Mushroom Ragoût, Perigord Black Truffle

Remise en Bouche

Main Course

Rungis Market

Abalobi Catch of The Day, Nasturtium Cream, Dill Velouté

Final Flavours

* "Blink-Blaar-Wag-'n-Bietjie"

36 Month Matured Charles Arnaud Comté, Bees Wax Honey Cream, Pumpkin Seed Granola

Dessert

Summertime Daydreaming

Lemon Chiboust, Babà au Limoncino, Limoncino Sorbet

Sakura

Valrhona Blossoms, Cherry Mousse, Paté de Fruit

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the same menu is enjoyed by the entire table.

Market Dégustation R 1660.00

Excluding Pairing

* Grande Dégustation R 2125.00