

# Market Dégustation

## A Small Prelude

### First Courses

#### **Intertidal Pool - Where Sweet meets Salty**

Ocean Tempura, Tidal Pool, Chokka Crisp

#### **Hidden Gem**

Confit, Pickled and Roasted Beetroot, White Balsamic Honey

### Remise en Bouche

### Main Course

#### **Spring Pasture**

Free Range Lamb, Ratatoulli, Herb Jus

or

#### **Rungis Market**

Abalobi Catch of The Day, Nasturtium Cream, Dill Velouté

or

#### **Le Lapin**

Rabbit Loin, Spelt Salad, Country Terrine

### 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: R1660.00**

**Enthusiast's Wine Pairing: R405.00 p/p**  
**Connoisseur's Wine Pairing: R485.00 p/p**

# Grande Dégustation

## A Small Prelude

### First Courses

#### **Intertidal Pool - Where Sweet meets Salty**

Ocean Tempura, Tidal Pool, Chokka Crisp

#### **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 Pasture**

Free Range Lamb, Ratatoulli, Herb Jus

or

#### **Rungis Market**

Abalobi Catch of The Day, Nasturtium Cream, Dill Velouté

or

#### **Le Lapin**

Rabbit Loin, Spelt Salad, Country Terrine

### 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: R2125.00 p/p**

**Enthusiast's Wine Pairing: R530.00 p/p**

**Connoisseur's Wine Pairing: R595.00 p/p**