



# HAUTE CABRIÈRE

FRANSCHOEK

## À la Carte

### Pre starter

Pork crackling puffs, spicy BBQ mayo	20
Pickled garden veg crudité, green olive aioli	25
Smoked mozzarella arancini	30

### Starter

Fresh oysters, sauce mignonette (6)	120
Ricotta and garden spinach dumplings, courgette, cep mushroom, cheese and celeriac foam (Vegetarian)	95
Curry lamb spring rolls, saffron and pear chutney, coconut infused curry sauce, yoghurt and coriander	105
Chicken liver parfait, brioche, apple and onion chutney	90
Steak tartare, caper, brandy and tabasco mayonnaise, croutes	90
Crispy calamari, sticky sweet and sour dipping sauce, pineapple and coriander salsa	90
Steamed prawns in spicy mayonnaise, avocado, tomato vinaigrette	110
Cured tuna, creamy horseradish and herb vinaigrette	95

## **Main**

Herb-crusted lamb rack, warm spelt and vegetable ragout, roasted aubergine, lemon jus, coriander, mint and cumin yoghurt	<b>225</b>
Beef fillet or sirloin, brown onion, garlic and lemon sauce, duck fat potatoes, garden greens	<b>230/195</b>
Buttermilk-marinated, fried chicken salad, crispy onions and home-cured crispy bacon, creamy blue cheese dressing	<b>155</b>
Venison loin, thyme and garlic sauce, roasted cep mushrooms, pommes anna	<b>225</b>
Pan-fried linefish, chargrilled and marinated courgettes, tomato and spring onion salsa, herb-salt chips	<b>195</b>
Flash-fried prawns, chili and garlic, homemade tagliatelle	<b>230</b>
Steamed mussels, creamy white wine sauce, fresh baguette (1 kg)	<b>195</b>
Amazi labneh and tomato salad, roasted chipotle pepper sauce, basil croutons (Vegetarian)	<b>185</b>

## **Cheese**

Dalewood Huguenot, spicy apple chutney, lavash	<b>90</b>
Cremona Crem Blu, candied walnuts, preserved green fig, oatmeal biscuit	<b>90</b>
Belnori St Francis of Ashishi, sweet beetroot and mustard seed relish, caraway shortbread	<b>90</b>

## **Dessert**

Warm almond cake, amaretto ice cream	<b>75</b>
Soft meringue, strawberry curd, macerated strawberries vanilla ice cream	<b>70</b>
Coconut yoghurt panna cotta, poached nectarine, peach jelly	<b>65</b>
Peanut butter, chocolate and caramel bar	<b>85</b>
Trio of ice cream	<b>65</b>
Trio of sorbet	<b>60</b>
Truffles (3)	<b>40</b>

*Menu and pricing subject to change without notice. Menu updated January 2020.*

*À la carte booking slots Monday – Saturday 12h00 – 19h30/ Sundays 12h00 – 14h30*