



# HAUTE CABRIÈRE

FRANSCHOEK

**April 2019**

## **Starter**

### **Goats' cheese**

Whipped ash goats' cheese, pickled beetroot, horseradish vinaigrette

### **Beef cheek raviolo**

Braised beef, bone marrow sauce, parmesan cheese

### **Parfait**

Chicken and duck liver, brioche, pear and saffron chutney

### **Cold smoked Franschhoek trout**

Cured trout, asparagus and fennel salad, lemon vinaigrette

### **Curry dusted calamari**

Cucumber ribbons, dhaltjie, rouille

### **Seared tuna**

Sesame seed crackers, avocado, spiced ponzu

R395 pp for 3 courses / R315 pp for starter & main / R300 pp for main & dessert

Please note that the whole table needs to choose a la carte or tasting menu.

10% gratuity added to tables of 10 and over.

## **Main**

### **Venison loin**

Chargrilled venison loin, baked peach, blue cheese mousse,  
braised kale, spiced Malay honey jus

### **Lamb shoulder**

Slow roasted, herb cous cous, glazed baby carrots, lamb gravy

### **Grilled line fish**

Bulgur wheat, quinoa and barley salad, olives, rocket, sundried tomato vinaigrette

### **Smoked hake**

Fresh tagliatelle, asparagus, cheese velouté

### **Chalmar beef sirloin**

Brown garlic sauce, potato tarte tatin, green salad

### **Basil and lemon tagliatelle**

Basil, lemon and olive oil sauce, fresh tagliatelle, parmesan cheese,  
roasted cherry tomato, toasted pine nuts

### **Prawn risotto**

Sweet corn risotto, pan fried butter prawns, sauce Américaine

## **Dessert**

### **Baked apple cake**

Brandy ice cream

### **Raspberry pavlova**

Raspberry jelly, vanilla panna cotta, peach sorbet, passion fruit curd

### **Chocolate and coffee trifle**

Chocolate and Frangelico sponge, coffee jelly, macerated black cherries,  
candied pecan nuts

### **Gorgonzola**

Oatmeal biscuit, green fig preserve

### **Vanilla crème brûlée**