



HAUTE CABRIÈRE

FRANSCHOEK

March 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 brulee

Menu and pricing subject to change without notice.