



HAUTE CABRIÈRE

FRANSCHOEK

November 2018

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, chilli bite crumpet and 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, braised kale, sweet potato pave and spiced Malay honey jus

Lamb shoulder

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

Grilled line fish

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

Smoked hake

Fresh tagliatelle, asparagus, cheese velouté

Chalmar beef sirloin

Hand cut, triple fried chips with onion powder, green beans
-served with garlic and black pepper cream

Green pasta

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

Prawn risotto

Sweet corn risotto, pan fried butter prawns, sauce Americaine

Dessert

Baked apple cake

Brandy ice cream

Raspberry pavlova

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

Chocolate and coffee trifle

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

Vanilla rice pudding

Honeycomb, bourbon ice cream