

Terrace

Lamb cutlets

Dried apricots | Cape Malay dipping
|Putu arancini |Fruit chutney

R220

Goats Cheese

Goat Cheese Truffles | Cranberry |
Pecan |Honeycomb |Micro salad
|Raisin gel

R145

Open Venison Sandwich

Persevered micro carrot |Pickled
watermelon rind |Ouma's farm
bread |cranberry confit

R145

Open Smoked Salmon sandwich

Cured watermelon |Smoked salmon
|avocado |sweet chilli |sour dough
bread |Kimchi aioli

R145

Croquette De

Poisson

Kimchi noodles |Wild trout roe |
Pickled cucumber |Pickled quail egg
|Lemon pearls

R155

Cured Norwegian Salmon

Gin & Lime leaf cured salmon |
Cucumber | Avocado |Asparagus

R220

Chicken Croquette

Oak smoked chicken croquette |
Ribbon cucumber pickles | Spicy
teriyaki |Wild mushrooms |Daikon

R165

Seared Fillet Mignon

Wood fired fillet |Leek ash | Polenta
cake | Burnt vegetables | Port-Jus.

R220

Mussel Pot

Pickled mussels | Spicy red coconut
sauce | Burnt limes |Steam bread
|Coriander

R155

Chicken Bao

Chicken bobotie |Plum sauce
|Borage flowers |Sticky saki rice

R165

FOOD MENU



Terrace

Platters

Le Franschoek plateau à fromage

Selection of cheese and cold meats

R275

Desserts

Apple Crumble

Caramel sauce| Apple wafer| Vanilla ice cream| Short bread crumb

R105

Mixed Berry Waffle

Whipped cream or vanilla ice-cream |Crispy bacon| Maple syrup| Berry Coulis

R105

Mint Brownie

Chocolate ice-cream | Peppermint crisp sauce | Chocolate shortbread crumb | Fresh mint

R105

Cake of the Day

R95

ME NU

