



Chef Kyle Norris is known for his inimitable flair and contemporary take on favourites.

His cuisine is inspired by the garden, with many of the ingredients grown on the property - expect the plentiful citrus and herbs to find their way to your plate.

He ensures interesting flavour combinations, using ingredients that are carefully prepared from scratch. Infinite care is taken to source the best produce locally. Colourful and playful, Kyle's cuisine is always innovative and excellent.

## *Starters*

### **ROASTED BONE MARROW**

De-hydrated oyster mushroom | Lavash | Spring onion oil

### **SMOKED BABY BEETS**

Black salt melba | Nasturtium crumb | Pickled quail egg | Kombu

### **CURED SALMON**

Rhubarb slaw | Pickled waterblommetjies | Lemon drops | Dill crème | Black caviar

### **BAKED CAMEMBERT**

Warm turkish date | Poached fig | Pumpkin seed | Pumpkin tuile

*Share your Sauvage experience with us!*



@sauvagefranschhoek



@sauvagefranschhoek



# The Main Event

## CHERRY CURED DUCK

Celeriac puree | Flavors of hazelnuts | Pressed potato | Popped pearl barley

## SEARED SEABASS

Lemon pea purée | Pickled cucumber ribbons | Classic velouté | Herbed oil

## SADDLE OF VENISON

Baked sprouts | Caramelised shallots | Tepache chutney | Romanesco

## JERUSALEM ARTICHOKEs

Burnt leek roulade | Pine needle oil | Yoghurt | Black truffles | Pak choi

## AGED BEEF FILLET

Red mole | Grilled corn purée | Marrow butter | Plum and port jus | Turnips

## CRISPY CALAMARI

Nduja sausage | Smoke tomato broth | Semi-dried chorizo | Sweet Piquante

# Dessert

## DECONSTRUCTED HERTZOGGIE

Apricot granola | Rooibos candy | Toasted coconut marshmallow |  
Apricot mousse | Apricot preserve

## HIBISCUS AND RASPBERRY

Hibiscus pressed watermelon | Raspberry gel | Aerated strawberry  
chocolate | Macerated raspberries | White chocolate biscotti

## TONKA BANOFFEE

Banana malva pudding | Dark chocolate wafer | Tonka bean cremieux |  
Caramel mousse | Burnt meringue

## MFULA MFULA

Coconut parfait | Pineapple beer curd | Grilled pineapple |  
Coconut crumb | Dried pineapple | Passion fruit mousse |  
Pineapple chili salsa | Coconut snow

# Friandise

“When the pastry chef is left unsupervised - magic happens!  
A sweet selection of bite-sized morsels to end your meal.”

~ Chef Kyle Norris ~

Two courses: R590      with wine R700  
Three courses: R690      with wine R850