

Lunch, Thursday 1st December 2011

Chilled Edwern-heim asparagus veloutè, asparagus, croutons, garlic & thyme
ice ~ The Foundry Viognier 2008

Crumbed calamari, homemade tartar sauce, lemon, endive & fennel ~
Collaboration Chenin Blanc 2011

Rabbit terrine, apple, raisin jus, cabbage slaw ~ The Yardstick Pinot Noir
2010

R85, with wine: R120
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Sweetbreads, risotto bianco, capers, lemon, parsley ~ Hidden Valley
Pinotage 2009

Mushroom vol au vent, truffle, celeriac, tender stem broccoli ~ Two Roads
Chardonnay 2002

R120, with wine: R160

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Cape Salmon, olive oil pomme puree, grilled courgette, sauce vierge, olive,
gremolata ~ Lands End Sauvignon Blanc 2011

Bourbon basted Entrecôte, carrot, turnip, baked potato ~ Hidden Valley
Secrets 2008

R155, with wine: R195

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Apricot soufflé, roasted almond ice cream ~ De Krans White Muscadell
Jeripigo 2011

Study of chocolate, chocolate sorbet, white chocolate jelly ~ Nederburg
Noble Late Harvest 2008

Taleggio, pear, pear jelly, pear sorbet, walnuts, honey comb ~ JP Bredell
Cape Vintage 2003

R70, with wine: R105

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4 course Chef's Menu: R350, with wine R490

5 Course Chef's Menu: R410, with wine R540

8 Course Tasting Menu: R600, with wine R770. Tasting Menu available to
the Whole Table Only