cuvée

***starters***

*onion tarte tatin with balsamic figs, blue cheese & green leaves* **R75**

**recommended with pinotage**

*ceviche of farmed cob with cucumber, radish, avocado & cob crackling* **R80**

**recommended with kaapse vonkel**

*carpaccio of 7 day home air-dried beef fillet with pickled sjimeji, caper mayo,*

*crispy potato & rocket* **R90**

**recommended with labyrinth cabernet sauvignon**

*assiette of baby rainbow beets with a goats cheese panna cotta & herb salad* **R75**

**recommended with chenin blanc**

*cuvée’s take on a caprese salad* **R75**

**recommended with sauvignon blanc**

***mains***

*springbok loin with whiskeyed parsnip puree, mushrooms, bacon, chutney & jus* **R170**

**recommended with frans malan**

*linefish of the day* **R150**

**sommelier recommendation**

*beef sirloin with smoked carrot, parmesan polenta, grilled tomato & seven spice jus* **R155**

**recommended with tiara**

*crispy duck breast with confit leg roulade ,aubergine, gem squash puree,*

*pumpkin seeds & sweet corn truffle cream* **R160**

**recommended with redhill pinotage**

*parmesan risotto with wakame, carrot, spinach, chilli, garlic, tofu & caramelized*

*tomato vinaigrette* **R120**

**recommended with mr borio’s shiraz**

**sides**

*vegetables of the day* ***R20***

*crispy potato* ***R20***

*garden salad* ***R20***

cuvée

***desserts***

*local cheese selection with antoinette’s preserves and crisps* **R85**

**recommended with redhill pinotage**

*crème caramel with salted caramel popcorn, tonka bean marshmallow,*

*macadamia & banana ice cream* **R75**

**recommended with vin de liza**

*passion fruit crémeux with coconut & rum milk, coriander ice cream,*

*toasted coconut & lemongrass-ginger crumble* **R80**

**recommended with kaapse vonkel**

*classic opera torte with espresso and hazelnut crumble, frangelico ice cream*

*& cocoa nib cigar* **R90**

**sommelier recommendation**

*buttermilk & vanilla mousse with black sesame ice cream, white sesame brittle,*

*white chocolate miso ganache & yuzu curd* **R80**

**recommended with straw wine**