

I BELIEVE IN FARM TO TABLE, INGREDIENT DRIVEN MENUS AND THIS SUMMERS SELECTION IS NO DIFFERENT.
I HAVE SOURCED INTERESTING LOCAL ARTISANS WHO SHARE MY VALUES AND I'M SURE THAT YOU WILL
TASTE THE INTEGRITY IN THEIR PRODUCTS.

5-COURSE TASTING MENU WITH WINE PAIRING - R1095

BEEF TARTAR, PONZU CURED CUCUMBER, MAKATAAN PRESERVE, SPICY KETCHUP,
ROCKET PESTO, PARMESAN, MUSHROOM MARMALADE, SOUS VIDE EGG YOLK

OCTOPUS CARPACCIO, CHILI AND GARLIC SQUID TENTACLES, LEMON GEL

SORBET

PEPPERED SPRINGBOK STEAK, PARSNIP PUREE, CREAMED SAVOY CABBAGE,
PANCETTA, ROOIBOS POACHED PEAR, VENISON JUS

STRAWBERRY SHORTBREAD
TONKA BEAN BRULEE, TEXTURES OF STRAWBERRY, VANILLA SHORTBREAD, CHANTILLY

AND

SOUTH AFRICAN CHEESEBOARD
A SELECTION OF FOUR SOUTH AFRICAN CHEESES, HOMEMADE CRACKERS, PRESERVES AND SALAMI STICKS

CREMELAT GORGONZOLA — THIS RICH AND CREAMY LIGHT BLUE-VEINED CHEESE'S NOSE
IS STRONGER THAN ITS BITE

LANGBAKEN KAROO CRUMBLE — A MATURE HARD CHEESE WITH A DRY CRUMBLY TEXTURE,
TANGY BITE AND A SLIGHTLY FRUITY AFTERTASTE

BOERENKAAS WITH WILD GARLIC — MILK FROM A MIXED HERD OF FRISIAN AND JERSEY COWS.
THE GARLIC USED IS A WILD RELATIVE OF CHIVES. THIS CHEESE IS MATURED FOR AT LEAST 6 WEEKS

DALEWOOD BRIE WITH FIG — CLOSED HERD OF JERSEY COWS PROVIDE BEST QUALITY
FULL CREAM MILK FOR THIS WELL-LOVED CHEESE WITH A SOFT PATE, NEVER RUNNY,
AND A LINE OF GREEN FIG RUNNING THROUGH THE CENTRE

N - NUTS | V - VEGETARIAN | S - SHELLFISH | P - PORK | A - ALCOHOL | G - GLUTEN-FREE

{ ALL PRICES ARE QUOTED IN ZAR AND INCLUSIVE OF 14% V.A.T
PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE DUE TO FRESH PRODUCE AVAILABILITY. }

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