l a m o u e t t e

**Snack to start**

La Mouette croquettes R70

Parmesan aioli

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**3 Courses R375 with wines R695**

**Cured yellowtail**

Compressed cucumber, apple purée, charred onions and dill oil

***Thelema ‘Sutherland’ Sauvignon Blanc 2016 @ R70 p/g***

**Lamb neck**

Black garlic paste, buffalo milk yogurt, charred baby gem and Moroccan spiced jus

***Reyneke (Organic) Red Blend 2015 @ R65 p/g***

**Mushrooms**

Hazelnut pasta, chestnut purée, café au lait sauce and brioche parmesan crumble

***Dorrance ‘Cuvée Anaïs’ Chardonnay 2014 @ R115 p/g***

**Pork belly**

Pickled turnip, fermented shiitake and smoked ham hock emulsion

***Fable Mountain Vineyards ‘Night Sky’ Red Blend 2014 @ R125 p/g***

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**Duck**

Parsnip purée, triple cooked potatoes and charred cabbage

***Doolhof (Single Vineyard) Malbec 2015 @ R100 p/g***

**Beef fillet**

Blue cheese cream, truffle pomme dauphine, walnuts and smoked bordelaise

***Morgenster ‘LRV’ Bordeaux Blend 2009 @ R155 p/g***

**Line fish**

Garlic cream, sago crisp, charred leeks, lentil crust and edible mussel shell

***Creation White Blend 2016 @ R110 p/g***

**Herb gnocchi**

Parmesan cream, marinated beetroots and mushrooms

***Hermanuspietersfontein #5 Sauvignon Blanc (wooded) 2014 @ R145 p/g***

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**Cheese picnic**

Buckwheat flatbread, tomato chutney and pickled onions

***De Krans Cape Vintage 2015 @ R55 p/g***

**Milk & Honey**

Goat’s milk ice cream, honeycomb, honey cake and grapefruit purée

***Keermont ‘Fleurfontein’ (Vine-Dried) Sauvignon Blanc 2015 @ R75 p/g***

**Melting Ferrero Rocher**

Salted hazelnut oil parfait, praline cremeux and chocolate sauce

***De Krans Cape Vintage 2015 @ R55 p/g***

**Lemon meringue *For tables of 8 or more, a 12% discretionary***

Mascarpone, lemon leaf snow and wood sorrel  ***service charge will be added to your table.*** ***Joostenberg NLH 2015 @ R65 p/g Please notify management of any food allergies.***