



# HAUTE CABRIÈRE

FRANSCHOEK

## À la Carte

### Pre starter

Pickled garden veg and green olive aioli	25
Smoked mozzarella arancini	30
Pork puffs, spicy BBQ mayo	20

### Starter

Curry lamb spring rolls, saffron and pear chutney, coconut infused curry sauce, yoghurt and coriander	85
Veal sweetbreads, lamb kidneys, bay leaf and lemon jus, butter bean puree	90
Venison fillet salad, citrus dressing and dukkha	90
Calamari, baby gem and salsa verde	85
Prawn and papaya salad, chili and lime dressing, toasted cashew nuts, pickled cucumber	105
Ceviche style fish, chili, pineapple, coriander salsa	85
Spinach and ricotta gnudi, tomato and basil sauce (Vegetarian)	85

## **Main**

Lamb chops, preserved lemon jus, spicy pea flour and mint fritter	<b>195</b>
Beef fillet or sirloin, green peppercorn and brandy sauce, duck fat potatoes, garden greens	<b>215/195</b>
Buttermilk-fried chicken escalope, coleslaw, fermented lemon aioli	<b>155</b>
Venison loin, port and truffle sauce and pear tart	<b>210</b>
Pan fried linefish, vinaigrette baby potatoes, garden herbs and tomato concasse	<b>195</b>
Flash fried prawns, chili and garlic, homemade tagliatelle	<b>230</b>
Asparagus and barley risotto with mature goats' cheese (Vegetarian)	<b>185</b>

## **Cheese**

Dalewood Huguenot, spicy apple chutney, lavash	<b>90</b>
Cremona Crem Blu, candied walnuts, preserved green fig, oatmeal biscuit	<b>90</b>
Belnori St Francis of Ashishi, sweet beetroot and mustard seed relish, caraway shortbread	<b>90</b>

## **Dessert**

Flourless chocolate cake with blood orange marmalade ice cream	<b>65</b>
Soft meringue, passion fruit curd, pistachio brittle, vanilla ice cream	<b>65</b>
Coconut yoghurt panna cotta, rum-poached pineapple	<b>65</b>
Warm almond cake, pear ice cream	<b>65</b>
Trio of ice cream	<b>65</b>
Trio of sorbet	<b>60</b>

*Menu and pricing subject to change without notice.*

*À la carte menu served Monday – Saturday 12h00 – 20h00/ Sundays 12h00 – 15h30*