



HEIRLOOM

## Plant-Based Tasting Menu

### Avocado

*kumquat, fennel, butternut, marjoram*  
*Sea Water Sauvignon Blanc 2023*

### Seaweed Tartare

*cauliflower, lemongrass, saffron*  
*De Wetshof Riesling 2020*

### Celeriac

*tomato teriyaki sauce, smoked tomato*  
*Rijks Touch of Oak Shiraz 2009*

### Quince and Buchu

*honey gel, vanilla, pollen, pistachio*  
*Beaumont Goutte D'Or*

Plant-Based Tasting Menu R1200 / Wine Pairing R600

Degustation Plant-Based Menu

Avocado

*kumquat, fennel, butternut, marjoram*  
*Sea Water Sauvignon Blanc 2023*

Seaweed Tartare

*cauliflower, lemongrass, saffron*  
*De Wetshof Riesling 2020*

“Onion Soup”

*salt crust, broth*  
*Saxenburg Private Collection Sauvignon Blanc 2019*

Morel

*artichoke, garlic, orange*  
*De Grendel Op Die Berg Pinot Noir 2022*

Celeriac

*tomato teriyaki sauce, smoked tomato*  
*Rijks Touch of Oak Shiraz 2009*

“Gorgonzola”

*Amarena cherries, spiced brioche*  
*Doolhof Malbec 2022*

Quince and Buchu

*honey gel, vanilla, pollen, pistachio*  
*Beaumont Goutte D’Or*

Degustation Plant-Based Menu R1700 / Wine Pairing R850