



HEIRLOOM



DEGUSTATION MENU

Celeriac

white anchovy, hazelnut
Radford Dale Touchstone Chardonnay 2022

Hake Quenelles

MCC sauce, caviar
Arendsig Block A15 Chardonnay 2022

South Coast Rock Lobster Dugléré

Ghost Corner Sauvignon Blanc 2023

Poached Chicken

morels and port jus, crispy chicken skin
Anthonij Rupert Merlot 2018

Cremona Gorgonzola

amarena cherries, spiced brioche
Doolhof Malbec 2022

Cœur de Guanaja

mucilage, cocoa nibs
Thelema Vin de Hel 2020



TASTING MENU WINE PAIRING

Crispy Quail Egg

onion soubise

Cederberg V Generation Chenin Blanc 2022

South Coast Rock Lobster Dugléré

Ghost Corner Sauvignon Blanc 2023

Cœur de Guanaja

mucilage, cocoa nibs

Thelema Vin de Hel 2020



À LA CARTE

2 courses R530 / 3 courses R750
Certain dishes will require a supplement.

Crispy chicken egg, onion soubise // 200

Avocado, kumquat, fennel, butternut, marjoram // 175

Hake quenelles, MCC sauce, caviar // 325
(Supplement of R100)

Ostrich tartare, yolk gel // 250

West Coast sardines, sauce verte // 250

Saldanha mussels, vadouvan curry // 350

South Coast rock lobster Dugléré // 700
(Supplement of R250)

Kingklip, grapefruit emulsion, tarragon, zucchini // 400

Poached chicken, morel & port jus, crispy chicken skin // 450

Karoo wagyu beef fillet, porcini, pomme anna // 850
(Supplement of R300)

Celeriac, tomato teriyaki, smoked tomato // 300

Selection of local cheese, Membrillo // 275

Rum baba, passion fruit, Tahitian vanilla // 200

Cœur de Guanaja, mucilage, cocoa nibs // 215

Paris-Brest, hazelnut praliné cream, Manjari // 245

Elgin apple tart, croissant ice cream // 200