

# Le chêne

By Darren Badenhorst

2 courses R450, 3 courses R650 recommended wine pairings suggested below.

Please see wines served by the glass on our list.

Add Saldanha bay oysters-R60 each, add Duck liver parfait course-R275, add French cheese course-R265

## Starters

**Foraged porcini cured Springbok tartare, pickled beetroot carpaccio, spiced sultana gel, turmeric and fynbos pickled mustard**

*Kloof Street 'Swartland' Rouge 2018 – R70 per glass*



**"Naartjello" cured and cold smoked Franschoek trout, mountain buchu and estate herb emulsion, valley verde**

*Leeu Passant 'Stellenbosch' Chardonnay 2017 - R350 per glass*



**Burrata salad, saffron heirloom tomato ragout, wild rosemary shortbread, estate wild herbs (V)**

*Kloof Street 'Swartland' Rouge 2018 – R70 per glass*



**Beetroot cured sustainable seabass ceviche, elements of citrus, avocado emulsion, smoked dehydrated chili**

*Mullineux Granite Chenin 2018 - R280 per glass*

## **Mains**

***18 hour confit Karoo lamb neck, mountain nettle and rivercress puree, edamame, Brussel sprout  
and pearl onion cups, brûlée butternut spheres, lamb jus gras***

***Mullineux 'Swartland' Syrah 2017 - R180 per glass***



***Baked and BBQ local hake, prawn, salted lemon and garden pea risotto, aerated bisque***

***Mullineux Flora 2018 - R220 per glass***



***Salt cured and parmesan baked cauliflower, vanilla puree, almond textures (V)***

***Mullineux Old Vines White 2019 - R180 per glass***



***Slippery jack and leek ash aged dusted venison loin, portobello and candy stripe beet carpaccio,  
carrot and cardamom, dehydrated leeks, miso marmalade***

***Mullineux 'Swartland' Syrah 2017 - R180 per glass***

## **Desserts**

***"Tribute to local honey" - bavarois, molten glaze, bee pollen, brûlée meringue, rose caviar***

***Mullineux Straw Wine 2018 - R125 per glass***



***Monochrome of summer berries***

***Mullineux Straw Wine 2018 - R125 per glass***

***All the best from Chef Darren and the entire team,***

***A discretionary service charge of 12.5% is added to the bill, please feel free to add more if the experience exceeded your expectations.  
Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any  
allergens please speak to the manager who can advise on all ingredients used.***