

# *Le chêne*

By Darren Badenhorst

**Seven-course tasting menu (with estate wine pairing) R995/R1590**

**Add Saldanha bay Oysters for R60 each, add Duck liver Parfait course for R275,**

**add French cheese course R265**

## ***Amuse Bouche***



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

*Kloof Street Chenin Blanc 2019*

OR

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

*Kloof Street Swartland Rouge 2017*



**“Naartjello” cured and cold smoked Franschhoek trout, mountain buchu and estate herb emulsion, valley verde**

*Leeu Passant ‘Stellenbosch’ Chardonnay 2017*

OR

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

*Mullineux Syrah 2016*

**Palate cleanser**



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

*Kloof Street Swartland Rouge 2017*

OR

**Baked and BBQ local hake, prawn and estate wild ginger and garlic Risotto, aerated bisque**

*Mullineux Old Vines White 2018*

**Desserts**

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

*Mullineux Straw Wine 2017*

OR

**Monochrome of summer berries**

*Mullineux Straw Wine 2017*



**“Between the oaks” Estate acorns petit fours**

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



**A discretionary service charge of 12.5% will be added onto the bill, please feel free to add more if the experience exceeded your expectations.**