

# *Le chêne*

By Darren Badenhorst

## Cocktail Selection

### ***Dark and Stormy twist cocktail... R105***

*Spiced Rum, lemon juice and ginger ale*

### ***The Blue peach cocktail... R105***

*Peach Schnapps, blue curacao, lemon topped with blueberry tonic*

### ***Wild Heart cocktail... R105***

*Aperol, Vermouth, dry lemon and bitters*

### ***Signature estate made "Naartjiello Mojito" cocktail... R115***

*Naartjiello Liqueur, fresh mint, candied naartjie topped with soda*

### ***Chambord Bellini cocktail... R135***

*Chambord wild raspberry, MCC and berries*

## Platters to share

### ***From the pastures... R495/R295***

A variety of estate cured artisanal local charcuterie with estate made preserves, spreads and fresh breads from our bakery

### ***From the water... R495/R295***

Cold smoked Franschhoek Trout, West coast snoek pate, with estate made preserves, spreads and fresh breads from our bakery

### ***From the fromagerie... R495/R295***

A variety of fine local cheeses accompanied by estate made preserves, spreads and fresh breads from our bakery.

### ***From the land... R395/R195***

A variety of vegetarian produce freshly prepared from our gardens, with estate made preserves, spreads and fresh breads from our bakery

### ***From the patisserie... R395/R195***

An assortment of freshly baked pastries, sweet treats and chocolate truffles

*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.*

**Individual items**

"Bokkie garden salad"... R75 (add burrata... R150)

Gluten free penne carbonara with foraged mushrooms, estate made pancetta, OG preserve... R165

Cous-cous salad, roasted butternut, feta, soy toasted pumpkin seed, vine tomato... R135

(add estate bacon and olives... R165)

Lightly toasted estate ciabatta with Boerenkaas, valley verde, semi dried vine tomatoes... R95

(add estate cured Parma ham... R125)

Wild Saldanha bay oysters – Apple and celery granita, candied lemon, yuzu caviar, lemongrass foam... R60 each

Slow cooked Karoo lamb croquettes, herbed mayonnaise... R160

200g Purdon wagyu beef burger, home-made bun, aioli, and triple cooked chips... R195

(add estate bacon and 12-month Boerenkaas... R255)

Foraged mushroom and organic chicken pot pie... R190

Battered local fish and chips, estate tartar sauce... R190

French kisses - A tribute to "estate acorns" - 60%, 72% and 80% Valrhona chocolate, toasted hazelnut parfait centre, salted cocoa almond... R100 (three acorns)

Signature Sundae - raspberry cremeaux, chocolate gateau and vanilla ice-cream, roasted and salted nuts, lavender shortbread, hazelnut meringue and caramel sauce... R115

(To share... R225)

Bittersweet 72% Valrhona chocolate torte, passion fruit cremeaux, elements of citrus, lime frozen yoghurt... R195

Chefs' choice of daily fruit and vegetable juices and smoothies - enquire as to our harvested daily selection... R65/R115

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