

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 French cheese course-R265

Starters

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

Nicholas Red 2016 – R85 per glass



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

Two dogs, a peacock and a horse Sauvignon Blanc 2020 – R95 per glass



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

Julian Schaal Syrah 2013 - R185 per glass



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

The Foundry Grenache Blanc 2014 – R150 per glass

*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*

Mains

**18 hour confit Karoo lamb neck, pea and rivercress puree, edamame, pearl onion cups, roast
butternut spheres, lamb jus**

Holden Manz Cabernet Sauvignon 2018 - R165 per glass



Sustainable line caught hake, prawn, salted lemon and garden pea risotto, aerated bisque

Lemberg Hárslevelű 2013 – R175 per glass



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

BAS Chardonnay 2018 – R70 per glass



**52° Sous vide beef fillet, hasselback potato, BBQ shitake, butterbean and caramelised onion
soubise, horseradish gribiche, black garlic, pickled mustard and jus**

Moreson Pinotage 2016 – R150 per glass

Desserts

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

Slanghoek Jerepigo 2015 – R40 per glass



Monochrome of summer berries

Ezibusisweni Straw Wine 2009 – R85 per glass



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

Paul Cluver NLH Riesling 2014 – R100 per glass

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



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