

# *Le chêne*

By Darren Badenhorst

**Mother's Day tasting menu R995/1495 with wine pairing**

**Add French cheese course R265**

**All Mom's to enjoy a complimentary glass of MCC on arrival**

## ***Amuse Bouche***



## ***Estate Bread course***



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

*Nicholas Red 2016*

OR

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

*BAS Chardonnay 2018*



## ***Chef's taster***



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

*The Foundry Grenache Blanc 2014*

OR

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

*Mullineux Syrah 2017*

**Palate cleanser**



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

*BAS "Rooi" 2014*

OR

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

*Lemberg Hárslevelű 2013*



**"Between the oaks" Estate acorns pre-dessert**



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

*Slanghoek Jerepigo 2015*

OR

**Bittersweet 70% Valrhona chocolate torte, passion fruit cremeaux, elements of citrus and lime frozen yoghurt**

*Stony Brook V on A 2013*



**Petit fours**

**All the best from Chefs Darren, Oelof 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.**