

Le chêne

By Darren Badenhorst

2 courses R 490 / 3 courses R 660

Sides

Pommes purée R 95

Triple cooked parmesan and truffled chips R 95

Creamed garden spinach R 95

Seasonal Estate vegetables R 75

Estate green salad R 65

Starters

Saldanha bay oysters, cucumber and apple granita, lemongrass foam



Fennel smoked trout gravadlax, fresh cucumber, fennel bulb, iced baby beetroot, trout roe, elements of citrus



Garden herb and chevin filled squash flower, fresh apple, smoked tomato fondue, Estate olive oil (V)



Confit Springbok shank, smoked potato velouté, pickled beetroot, charcoal activated potato glass, jus



Estate Heirloom tomatoes, smoked labneh, black garlic, tomato sorbet, olive oil, gorgonzola crumble (V)

Under the guidance of Christine Stevens Designs, The Leeu edible garden initiative is dedicated to cultivating the freshest vegetables, fruits and edible flowers. This farm-to-table movement ensures that the produce on the property is grown following natural farming principles, no pesticides or herbicides are used to ensure the finest, tastiest vegetables and herbs are available for our chefs and presented to you on this menu

Mains

Snake bush cured and confit duck, aromatic carrot purée, salad of garden greens and fresh plum, jus



Sustainable Abalobi catch of the day, courgette and garden chard risotto, crispy paprika squid, baby spring onion, estate herbs



BBQ and glazed King Oyster mushroom, miso aubergine, truffled turnip soubise, profile crispy onions, porcini dust (V)



Leek ash and porcini seared beef tagliata, BBQ shitake, smoked horseradish gribiche, black garlic, fynbos pickled mustard, estate garden herbs

Desserts

Local cheese course with toasted brioche, preserved figs, brûlée grapes, crispy prosciutto and vanilla fig syrup



A tribute to local berries...Glazed strawberry cheesecake, blue berries, whipped white chocolate ganache, noisette sablé, toasted coconut



Plum and raspberry mousse, almond financier, frozen yoghurt panna cotta, white chocolate



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

All the best from Chefs Darren, Oelof 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