



VEGETARIAN TASTING MENU

WALDORF SALAD

Red endive, smoked pecan nuts, apple terrine, date puree and gorgonzola

Savage Follow the Line Cinsault 2017

Ⓟ *Adi Badenhorst Ramnasgras Cinsault 2016*

PRESERVED ARTICHOKE

Potato darphin, fennel gribiche, hollandaise, fine herbs, poached quail egg

Julien Schaal Mountain Vineyards Chardonnay 2017

Ⓟ *Almenkerk Chardonnay 2016*

RICOTTA RAVIOLI

Wild mushroom en papillote, Fig leaf baked ricotta, parmesan velouté and baked celeriac

Spioenkop Pinot Noir 2015

Ⓟ *Storm Ignis Pinot Noir 2017*

TANDOORI CAULIFLOWER

Toasted coconut masala sauce, peanut and lemongrass sambal, steamed jasmine rice, fresh coconut and tamarind chutney

Ridgeback Viognier 2018

Ⓟ *Thorne and Daughters Rocking Horse 2016*

CHOCOLATE GLACÉ

Castagnole fried in coconut oil, tonka and vanilla cream and burnt white chocolate ice cream

Bosman Dolce Primitivo 2016

Ⓟ *Overgaauw Port 1998*

MENU	570
STANDARD WINE PAIRING	410
PREMIUM WINE PAIRING Ⓟ	720

Please note that all guests at the table must select this menu. Unfortunately no exceptions will be made.
