

Orangerie

STARTERS

Traditional French onion soup, home baked baguette, melted Emmenthal cheese	160
Gruyere soufflé, gratinated with a light crème sauce, apple celery salad <i>Kindly allow 20 minutes preparation time, available as first course only</i>	160 V
Blood Orange, Beets, pickled red onion soft goats' cheese, raspberry vinaigrette, petit salad	150 V
Crispy fried Patagonian calamari, asian style coleslaw with fresh coriander, and toasted sesame seeds, ponzu dressing roasted garlic aioli	160
Salad composée Grilled artichoke hearts, radish, avocado, carrot, creamy Danish Feta, Gem lettuce, apple cider vinaigrette	150 V
Salmon tartare, avocado, cucumber, coriander and radish salad, kewpie mayo, Roasted sesame seeds, tangy ponzu dressing	165
Duck liver parfait, apple chutney, warm toasted brioche	160
Pork Belly ravioli, black truffle scented sauce, fresh granny smith apples and whipped goat's cheese	160
Grass fed beef tartar, spicy tabasco aioli, Maldon salt and olive oil Lavash	160
Eggplant Parmigiana, confit tomato, onion and Kalamata olive Ragout, burrata cheese, brioche crumble, wild rocket and basil salad	165 V

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MAINS

Trio of wild mushroom and ricotta tortellini, warm mushroom vinaigrette, Grana Padano cheese	160 240 V
Fresh West Coast mussels, <i>(when available)</i> steamed in Le Lude Brut finished with a gremolata crème <i>Main portion served with our Neuf chips and roasted garlic aioli</i>	160 240
Seared Yellowfin Tuna, warm niçoise salad of fine beans, grilled cherry tomatoes, new potatoes, crispy fried capers, calamata olives, sauce albert	SQ
Chicken Fricassée, baby carrots, pearl onions, wild mushrooms, celery, creamy white wine and fresh thyme sauce	265
Pan fried Duck breast braised lentils, baby spinach, smokey bacon lardons, duck jus, orange and rosemary dust	265
Karoo Lamb T-Bones, lemon and olive agrodolce with baby spinach, grilled artichokes, capers, sultanas, toasted almonds and a warm lemon vinaigrette	280
Slow Braised Pork Belly with ginger glaze, creamed corn puree, pea, mangetout and apple salad, ginger jus	265
Beef Tagliata, wild mushrooms, roasted cherry tomatoes, arugula salad, Grana Padano	280
Grass fed Fillet of Beef, ossobuco croquette, butter confit onion, butternut puree, red wine jus	310
Salad greens, mangetout, chives, green beans, lemon yoghurt dressing	55 V
Crispy fried Potato Mille-Feuille, kewpie mayo, sweet plum and Hoisin sauce	65 V
<i>Neuf chips</i> , black truffle aioli	65 V
Courgette fritters, sour cream, Dukkah	65 V

Kindly refrain from using your mobile phone in the restaurant.