

Orangerie

STARTERS

Traditional French onion soup, home baked baguette, melted Emmenthal cheese	165
Gruyere soufflé, gratinated with a light crème sauce, apple celery salad <i>Kindly allow 20 minutes preparation time, available as first course only</i>	165 V
Duo of pear salad Fresh and roasted pear, Parma ham, whipped goat's cheese, celery, wild rocket, wholegrain mustard, and apple cider vinegar dressing	160
Crispy fried Patagonian calamari, Asian style coleslaw with fresh coriander, and toasted sesame seeds, ponzu dressing roasted garlic aioli	165
Salad composé grilled artichoke hearts, radish, avocado, carrot, creamy Danish feta, Gem lettuce, apple cider vinaigrette	160 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	165
Pork Belly ravioli, black truffle scented sauce, fresh granny smith apples and whipped goat's cheese	165
Grass fed beef tartar, spicy tabasco aioli, Maldon salt and olive oil Lavash	165
Eggplant Parmigiana, confit tomato, onion, and Kalamata olive Ragout, burrata cheese, brioche crumble, wild rocket, and basil salad	165 V

Kindly refrain from using your mobile phone in the restaurant.

Orangerie

MAINS

Trio of wild mushroom and ricotta tortellini, warm mushroom vinaigrette, Grana Padano cheese	165 240 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 nicoise salad, crispy new potatoes, fine green beans, roasted Cherry tomatoes, kalamata olives, roasted red onion, crispy fried capers, sauce Albert	SQ
Free range chicken supreme, Pancetta lardons, Caesar style Coss lettuce, parmesan dressing, brioche crumbs, crispy fried capers, white anchovies	265
Slow Confit Duck leg with fennel, oranges and coriander rub, sweet roasted carrot, creamy carrot puree, grilled plum, duck and plum jus	295
Karoo Lamb T-Bones, lemon, and olive agrodolce with baby spinach, crispy fried artichoke, capers, sultanas, toasted almonds, and a warm lemon vinaigrette. <i>(Please note that we are not serving Our Karoo Lamb well done)</i>	310
Slow braised Pork Belly, with ginger glaze, creamy corn puree, pea, mangetout and apple salad, ginger jus	265
Beef Tagliata, warm mushroom vinaigrette, roasted cherry tomatoes, rocket salad, grated Grana Padano	290
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	60
Crispy fried Potato Mille-Feuille, malton salt, spring onions	65 V
<i>Neuf chips</i> , black truffle aioli	65 V
Courgette fritters, sour cream, Dukkah	65 V

We are not a fine dining restaurant, feel free to eat with your hands.