

Orangerie

STARTERS

Traditional French onion soup, home baked baguette, melted Emmenthal cheese	170
Gruyere soufflé, gratinated with a light crème sauce, apple celery salad <i>Kindly allow 20 minutes preparation time, available as first course only</i>	170 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	165
Crispy fried Patagonian calamari, Asian style coleslaw with fresh coriander, and toasted sesame seeds, ponzu dressing roasted garlic aioli	170
Salad composé grilled artichoke hearts, radish, avocado, carrot, creamy Danish feta, Gem lettuce, apple cider vinaigrette	165 V
Salmon tartare, avocado, cucumber, coriander and radish salad, kewpie mayo, roasted sesame seeds, tangy ponzu dressing	170
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	170
Eggplant Parmigiana, confit tomato, onion and Kalamata olive Ragout, burrata cheese, brioche crumble, wild rocket and basil salad	170 V

Kindly refrain from using your mobile phone in the restaurant.

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MAINS

Mushroom and ricotta tortellini, warm mushroom vinaigrette, Grana Padano cheese	170 240 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>	165 240
Fresh off the boat line fish, baby spinach, garden peas, zucchini, crispy fried capers, lemon-butter velouté	SQ
Chicken Fricassée, Free Range chicken Supreme, baby carrots, pearl onions, wild mushrooms, celery, creamy white wine and fresh thyme sauce	280
Pan fried Confit Duck leg, braised lentils, baby spinach, smokey bacon lardons, duck jus, orange and rosemary dust, sour cream served on the side	330
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>	330
Slow braised Pork Belly, with ginger glaze, creamy corn puree, pea, mangetout and apple salad, ginger jus	280
Beef Tagliata, warm mushroom vinaigrette, roasted cherry tomatoes, rocket salad, grated Grana Padano	310
Grass fed Fillet of Beef, ossobuco croquette, butter confit onion, butternut puree, red wine jus	330
Salad greens, mangetout, chives, green beans, lemon yoghurt dressing	60
Crispy fried Potato Mille-Feuille, malton salt, Peppered plum sauce	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.