

Orangerie

STARTERS

Salad Composè, "our table salad", cherry tomatoes, radish, avocado, carrot cucumber, creamy Danish Feta, Gem lettuce, apple cider vinaigrette	220 V
Traditional French onion soup, home baked baguette, melted Emmenthal cheese	185 V
Gruyere soufflé, gratinated with a light crème sauce, apple celery salad <i>Kindly allow 20 minutes preparation time, available as first course only</i>	185 V
Fior de late, rosemary, warm honey roasted pears, pancetta, crispy ciabatta black pepper honey dressing	190
Roasted Pumpkin, whipped feta cheese, pumpkinseed granola, sweet roasted red onion petit lettuce, wholegrain mustard and honey dressing.	185
Crispy fried Patagonian calamari, Asian style coleslaw with fresh coriander, and toasted sesame seeds, ponzu dressing roasted garlic aioli	185
Duck liver parfait, apple chutney, warm toasted brioche	185
Scottish Salmon tartare, avocado, cucumber, coriander and radish salad, kewpie mayo, roasted sesame seeds, tangy ponzu dressing	195
Confit Duck ragu, home-made Tagliatelle, orange and rosemary dust, Grana Padano	185
Grass fed beef tartar, spicy tabasco aioli, Maldon salt and olive oil lavash	195
Potato Gnocchi, oven roasted pumpkin, pumpkin and mature cheddar cheese, crispy basil, roasted pinenuts	210V

Minimum of 2 Courses per person
V -Vegetarian

To ensure an enjoyable experience for all our guests, we kindly ask that you refrain from making or receiving phone and video calls in or around the restaurant and tasting room areas.

We are a non-smoking restaurant, including E-Cigarettes and vaping

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MAINS

Mushroom and ricotta tortellini, warm mushroom vinaigrette Grana Padano cheese	185 240 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 Pomme Frites and roasted garlic aioli</i>	185 260
Freshly caught line fish, baby spinach, garden peas, zucchini crispy fried capers, lemon-butter velouté	SQ
Chicken Fricassée, Free Range chicken leg, baby carrots, pearl onions, wild mushrooms, celery, creamy white wine and fresh thyme sauce	330
Slow braised pork belly, ginger glaze, pulled pork croquette, carrot puree, fresh apple and carrot salad, apple-mustard compote	330
Confit Duck leg, roasted sweet potato, buttered spinach, fragrant Rendang yellow curry, toasted peanuts, pineapple chutney.	350
Karoo lamb T-Bones, lemon agrodolce, baby spinach, crispy fried onion capers, sultanas, toasted almonds, and a warm lemon vinaigrette <i>(Please note that we are not serving Our Karoo Lamb well done)</i>	360
7 hour slow braised beef short-rib, carrot puree, pearl onion Carrots, green beans, rich beef sauce	350
Grass fed fillet of beef, pulled short rib vol au vent, butter confit onion butternut puree, beef jus	360
Gratinated Ratatouille	85 V
Crispy fried Potato Mille-Feuille, Maldon salt, peppered plum sauce	75 V
Pomme Frites, mustard mayonnaise	75 V
Toasted corn fritters, sour cream, smoked paprika salt	75 V

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

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DESSERTS

Orange and Tortuga rum cake, vanilla cookie crumble toasted coconut ice cream	130
Apple Tart Fine, frangipane, Granny Smith apple, toasted almond ice cream <i>Kindly allow 20 minutes preparation time</i>	160
Flan aux oeufs au caramel, 'vanilla crème caramel', sesame tuile	130
Chocolate profiterole, filled with vanilla pod ice cream warm dark chocolate sauce and toasted almonds	130
Dessert Soufflé of the week <i>*Kindly allow 25 minutes</i>	130
Affogato, double espresso, homemade vanilla ice cream, chocolate biscuit	110
Lemon and Lime sorbet, Italian Limoncello	120

Sorbets:

60 per scoop

Raspberry

Granadilla

Peach

Ice Creams:

65 per scoop

Strawberry

Vanilla

Chocolate

Rum and Raisin