

# winter bistro menu

## STARTERS

**guinea fowl** tortellini and smoked breast, nasturtium nage, kohlrabi

**ostrich tartare** celeriac-chive crème fraiche, organic leaves

**creamy salmon soup** with salmon bruschetta

**braised lamb ravioli** with root vegetables, rosemary oil

## MAIN COURSES

**catch of the day** miso glazed aubergine, sea lettuce, vermicelli

**wildebeest rump and shin croquette** potato mash, scarlet kale, pomegranate

**free range chicken** three bean dressing, baby leeks, baby spinach, crispy potato

**braised lamb ravioli** with root vegetables, rosemary oil

## DESSERTS

**apple tarte tatin** lavender anglaise, caramel crèmeux, blood peach ice cream

**symphony of citrus** orange cake, ginger namaleka, kumquat marmalade, orange-yoghurt sorbet

**2 course R305 | 3 courses R415 pp**  
(incl. complimentary amuse bouche)