



9 Course Dinner Tasting Menu  
With wine pairing R1200/person  
Without wine pairing R950/person

Two Namibian oysters  
Pea, mint, brioche, edamame, paprika, celery, sugar snaps

**De Grendel MCC 2016**

Butternut-ricotta tortellini, broth, honey, curried courgettes, gorgonzola mousse, hazelnuts

**De Grendel Op Die Berg Chardonnay 2018**

Tuna tataki, cabbage, pineapple, cucumber, tamarind, sesame, cashew, black bean chilli

**De Grendel Viognier 2017**

Char Sui pork belly, kimchi, pear, daikon, radish, pork cheek, crackling

**De Grendel Merlot 2017**

Palate Cleanser

Karoo lamb neck, chermoula, tomato confit, date, feta, pickle, yoghurt, coriander, spinach, jus

**De Grendel Amandelboord Pinotage 2017**

Valrhona aero, nutella mousse, lime, banana brûlée, hazelnut

**De Grendel Noble Late Harvest 2017**

Amboseli, Tanglewood, Dalewood Brie, Gorgonzola, Chevin, onion, celery, pecan nuts

**De Grendel Three Spades Cider**

Tasting menus can be ordered until 19h30

This menu is to be taken by the whole table

Please allow three hours for this dining experience