



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

Complimentary bottle of Still/Sparkling water

Two Namibian oysters
Sweet potato and leek vichyssoise

De Grendel MCC 2015

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

De Grendel Op Die Berg Chardonnay 2017

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 2016

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

Kleinrivier gruyere, Prince Albert, Amboseli, Tanglewood, Dalewood brie, Bûche affine

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