



5 Course Autumn Lunch Tasting Menu

With wine pairing R795/person

Without wine pairing R595/person

Bread Service

Yoghurt & muesli loaf, Jersey butter

Scallop ceviche

Pea, mint, brioche, bacon, edamame, celery, sugar snaps

De Grendel Three Spades Cider

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

De Grendel Op Die Berg Chardonnay 2018

Or

Springbok loin, celeriac, radicchio, courgette, cherry, 5 spice jus

De Grendel Shiraz 2017

Or

Tuna sashimi, avocado, mango, apple, watermelon, jalapeno, sesame

De Grendel Viognier 2017

Palate Cleanser



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

De Grendel Amandelboord Pinotage 2017

Or

Crumbed wild mushroom, red pepper pesto, charred broccoli, parmesan

De Grendel Merlot 2017

Or

Linefish, barley, quinoa, pak choi, cauliflower, lime, truffle, lemongrass, almond

De Grendel Koetshuis Sauvignon Blanc 2018

Citrus cheesecake, strawberry, earl grey, white chocolate, raspberry-almond cake

De Grendel Rose 2018

Or

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

De Grendel Noble Late Harvest 2017

Or

Poppy seed, lemon, frozen yoghurt, mascarpone, pecan nut, marshmallow

De Grendel MCC Brut 2016

Coffee or tea served with petit fours

Tasting menus can be ordered until 13h30

This menu is to be taken by the whole table

Please allow 3 hours for this dining experience