



Saturday & Sunday Lunch Set Menu

2 Course R415/person

3 Course R455/person

**Bread Service**

Yoghurt & muesli loaf, Jersey butter

**Amuse Bouche**

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

**Tongue Teaser**

Scallop ceviche and a glass of De Grendel MCC Brut 2016 (R105)

**Starter Course**

Gnocchi, smoked tomato, walnut, basil, bocconcini, Padano

**De Grendel Winifred 2018**

**Bottle R175 Glass R65**

Soft shell crab, corn, Asian greens, fine beans, kimchi, tom yum (R45 supplement)

**De Grendel Op Die Berg Chardonnay 2018**

**Bottle R200 Glass R75**

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

**De Grendel Shiraz 2017**

**Bottle R190 Glass R70**

Duck breast, orange, fennel, carrot, ginger, sunflower, pumpkin seed, sesame, maple-ginger jus

**De Grendel Sauvignon Blanc 2018**

**Bottle R100 Glass R50**

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

**De Grendel Viognier 2017**

**Bottle R100 Glass R50**



### **Main Course**

Beef fillet, onion, marmalade, leek, potato, artichoke, artichoke

**De Grendel Rubaiyat 2015**

**Bottle R350 Glass R110**

Arborio, pumpkin, chilli, pine nuts, pumpkin seeds, Padano, mascarpone

**De Grendel Op Die Berg Chardonnay 2018**

**Bottle R200 Glass R75**

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

**De Grendel Amandelboord Pinotage 2017**

**Bottle R200 Glass R75**

Organic pork trio, apple, plum, brussel sprouts, broccoli, mustard, pomegranate-sage

**De Grendel Op Die Berg Pinot Noir 2016**

**Bottle R200 Glass R75**

Linefish, baby leeks, turnips, wild rice, cauliflower, chorizo, calamari, Cape Malay curry

**De Grendel Koetshuis Sauvignon Blanc 2018**

**Bottle R175 Glass R65**

### **Dessert Course**

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

**De Grendel Three Spades Cider R39**

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

**De Grendel Noble Late Harvest 2017**

**Bottle R150 Glass R60**

Pumpkin cake, ginger, pecan nut, orange, caramel, short bread, cinnamon ice-cream

**De Grendel MCC Brut 2016**

**Bottle R200 Glass R80**

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

(R125 supplement)

**De Grendel Rubaiyat 2015**

**Bottle R350 Glass R110**

Trio of Sorbet

For tables of eight or more a discretionary service charge of 10% will be added to the bill

Please inform a member of staff if you wish this to be taken off.