



ANNO 1720

DE GRENDEL

RESTAURANT

5 Course Lunch Tasting Menu

With wine pairing R750/person

Without wine pairing R545/person

Complimentary bottle of Still/Sparkling water

Bread Service

Yoghurt & muesli loaf, Jersey butter

Two Namibian oysters

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

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

De Grendel Amandelboord Pinotage 2017

Or

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

De Grendel Viognier 2017

Palate Cleanser



Beef fillet, braised beef cheek, asparagus, mushrooms, onion, dauphinoise, bourbon-mushroom

De Grendel Rubaiyat 2015

Or

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

De Grendel Merlot 2016

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

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