



### **Lunch & Dinner Set Menu**

2 Course Set Menu R575 per person

3 Course Set Menu R635 per person

### **Lunch Bread Service**

Muesli & yoghurt loaf, jersey butter

### **Dinner Bread Service**

Muesli & yoghurt loaf, jersey butter

Biltong & cheese & herb rolls

Fennel country loaf & romesco

### **Amuse Bouche**

Chefs' choice

### **Starters**

Grilled courgette, feta, mint, garlic, shallot, heirloom tomato, asparagus,  
watercress, hazelnuts, sunflower seeds

**De Grendel Sauvignon Blanc 2023 | Bottle R125 Glass R50**

Steak tartare, quail yolk, gherkin, capers, parsley, cognac, rocket, aged balsamic, crispy baguette

**De Grendel Op Die Berg Pinot Noir 2022 | Bottle R330 Glass R95**

Norwegian Salmon, salmon caviar, maple creme fraiche, saladini, caper berries, fennel,  
radish, citrus, vanilla, lime puffed rice, togarashi spice

**De Grendel Winifred 2023 | Bottle R235 Glass R75**

Pork belly, red pepper pesto, cauliflower kimchi, apple and fennel puree,  
crackling, sage and pomegranate Jus

**De Grendel Chardonnay 2023 | Bottle R330 Glass R95**

Quail, Asian glaze, grape, apricot, chevin, aubergine, sage, almond, coconut, jus

**De Grendel Op Die Berg Pinot Noir 2022 | Bottle R330 Glass R95**

*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*



### **Mains**

Arborio, smoked tomato, forest phantom goat's cheese, oregano, crispy basil, green oil  
**De Grendel Viognier 2023 | Bottle R165 Glass R55**

Venison, beetroot, date chutney, mushroom duxelles, lentils, sweet potato fondant, jus  
**De Grendel Shiraz 2020 | Bottle R235 Glass R75**

Beef fillet, wagyu brisket, horseradish, broccoli, butternut Hasselback,  
celeriac, caramelized onions, black peppercorn  
**De Grendel Rubaiyat 2018 | Bottle R465 Glass R130**

Line fish, mussels, tempura prawn, baby Pak choi, tomato, chorizo, broad bean, mussel velouté  
**De Grendel Koetshuis Sauvignon Blanc 2023 | Bottle R235 Glass R75**

Rolled lamb neck, red pepper pesto, spinach, carrot, apricot, peas, spiced jus  
**De Grendel Amandelboord Pinotage 2022 | Bottle R330 Glass R95**

### **Dessert**

Honey yoghurt mousse, white chocolate, lemon curd, dark chocolate cremeux, lemon gel,  
cardamom and olive oil ice-cream, chocolate crumb  
**De Grendel Noble Late Harvest 2022 | Bottle R195 Glass R65**

Vanilla bean Crème Brûlée, strawberry, raspberry, almond, meringue,  
dulce cremeux, Tonka bean ice-cream  
**De Grendel Cap Classique Brut 2022 | Bottle R265 Glass R85**

Brie, Gruyere, Gorgonzola, Chevre, apple and sultana chutney, pecan,  
preserved figs, celery, cumin crackers  
**De Grendel Three Spades Cider | Bottle R47**

### **Trio of Sorbet**

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