



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

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

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

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

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.