



A FRENCH-INSPIRED MENU,
IN THE SPIRIT OF THE ANNUAL FRANSCHHOEK BASTILLE FESTIVAL

STARTERS

Butter-roasted parsnips, porcini crumble, pancetta, parsnip and vanilla purée (V)	110
Braised beef tongue, pickled onions, onion broth and truffle onion dressing	115
Snoek brandade, squid ink, carrot escabeche and bisque	115
Salt baked celeriac lasagne, mushrooms and hazelnut browned butter	120
Country pâté, remoulade and sweet mustard	125

MAINS

Wood fire-roasted cauliflower, curry, raisin, parsley (V)	190
Sustainable West Coast fish, cucumber, seaweed and black garlic	220
Springbok, kohlrabi and root vegetable chutney	240
Karoo hunter's pie, pickled beetroot and carrot chutney	220
Aged sirloin côte du boeuf, garlic butter and jus (for two)	520

SIDE PLATES

Wilted kale, garlic and lemon	55
Roasted carrots, harissa dressing	55
La Motte garden salad, from the garden	55
Triple cooked chips, aioli	55

DESSERTS

Lemon posset, spiced granola, fermented blueberry and apple	105
Van Ryn crème caramel, brandy syrup and chocolate tuile	105
Date and black apple pain perdu, cream cheese mousse and buchu	105
Selection of South African cheese, preserves, lavash	150