



Tasting Menu

Braised Rabbit
egg, morel and vin jaune

Mauritius Seabass
bouillabaisse and pommes boulangères

and/or

Beef Fillet
turnip pithivier, jus

and

Morbier
celeriac and Iberico

or

Rum Baba
whipped ganache, passion fruit and almond

3-course: R750 excluding wine pairing (R950 including wine pairing)

4-course: R950 excluding wine pairing (R1200 including wine pairing)

Please note that the Tasting Menu is only available if ordered by the entire table.

No changes permitted.

Please allow two hours for this dining experience.

Regrettably no split bills.



Dégustation Menu

Braised Rabbit
egg, morel and vin jaune

Le "Fish and Chips"
aubergine, courgette and anchovy

Hake Quenelle
champagne and caviar

Grilled Langoustine
bouillabaisse, kumquats

Beef Fillet
turnip pithivier, jus

Morbier
celeriac and Iberico

Rum Baba
whipped ganache, passion fruit and almond

R1800 excluding wine pairing

R2200 including wine pairing

Please note that the Degustation Menu is only available if ordered by the entire table.

No changes permitted. Order before: Lunch 13h30 / Dinner 20h30

Please allow three hours for this dining experience.

Regrettably no split bills.