



Buitenverwachting

Restaurant

Rustic Affairs

1st

Vegetable Garden:

Raw & pickled vegetables, horseradish mousseline, kale cloud, olive oil poached egg yolk, compressed cucumber, chard celeriac, black rice dust 125

Carpaccio:

Thai marinated, chard ostrich eye fillet, yum salad, black garlic, sesame 125

2nd

Risotto:

King oyster mushroom, sweet corn, parsley, chorizo 135

M-S-G:

Mielie-spinach-garlic soup, lamb fillet, pesto, tomato, onion, pine nut, current flammkuchen 105

Intermediate

Mains

Grilled Angel Fish topped with Seafood:

Potatoes in caldeirada sauce, chermoula 195

Spring Chicken 'Marengo':

Tomato braised thigh, breast, prawns, baby onions & button mushrooms, pappardelle, scrambled hollandaise, parsley, garlic, basil 195

Oriental Lamb:

Medium-rare roasted rump, confit riblets, pistachio, spring onion, couscous, chickpeas, aubergine, oyster mushroom, pomegranate, dates 195

Roasted Pork Belly with Crackling, own sauce:

Potato-butternut puff pastry, tarragon vinegar glazed vegetables, caramelized apple-horseradish puree 195

Desserts

Brownie:

Valrohna chocolate, almond-crocante parfait, morello compote 85

Lemongrass Ice Cream:

Crispy banana ravioli, spiced pineapple, passion fruit 85

Menu items and prices are subject to change throughout the year
12.5% discretionary service charge will be added to tables of 7 and more