

Buitenverwachting

Restaurant



Edgar's Winter Menu – Winter 2019 –

Bread & Spread

Olive-Tomato, Sunflower-Fennel: Whipped bacon-schmalz, liptauer, butter

Amuse Bouche

Textured Caprese: Mozzarella espuma, tomato, basil, parmesan short bread

Inception

Oysters 3 Ways: Aga khan, mcc poached in velouté, apple, celery, cucumber, shallot, lemon, tabasco salsa

Edgar's Caesar Salad: Pan-fried prawns, cos lettuce, poached quail eggs, white anchovies, parmesan, bacon & croutons

Seared Tuna: Avocado, cucumber relish, edamame, black garlic, yuzu-ponzu mayonnaise

Quail Galantine, pan fried Breast & Egg: Aubergine, smoked bell peppers, polenta-bacon mille feuille - sweet corn mousse, pear

Risotto: King oyster mushroom, pea, parsley, chorizo

Intermediate

Orange & Ginger scented Butternut Soup: Crispy, baby chicken ravioli

Evolution

Pan fried Sea Bass, Spring Onion Caper Fond: Mussel, linguine nero, saffron fennel, vegetable sugo

Pan fried Duck Breast, l'orange Sauce: Potato pierogi, red cabbage, caramelized witlof, lard roasted carrot, vichy foam

Bone Marrow pan fried Rib Eye, RWS Sauce: Bone marrow crust, roasted potato, kohlrabi, green asparagus

Springbok Loin, Hanepoot, Port Wine Sauce: Roots, savoy cabbage, leek - buchtel, puy lentils, argan oil, 12-year balsamico

Spoils

Chocolate Variation Buitenverwachting: Piano, cone, box, parcel, sphere, fondant

Raspberry, Chocolate, Vanilla Patch: Marshmallow, jelly, sorbet, espuma, soil, vanilla panna cotta

Spice Pudding, Pear: Roasted, soup, verbena – poppy seed mousse, saffron – honey ice cream

Local Cheeses: Borenkaas, camembert, tillsitter, washed rind, condiments, walnut

3 courses: R 495. With Wine pairing R 620

5 courses: R 695. With Wine pairing R 905

A discretionary service charge of 12.5 % will be added to all bills