



SAVOUR THE
Season

AUTUMN EDITION | THREE-COURSE | R395 PER PERSON

“Embrace the changing seasons with our exclusive ‘Savour the Season: Autumn Menu’. As we bid farewell to the warmth of Cape Town summer and welcome the crispness of Autumn, allow our culinary delights to take you on a sensory journey like no other.

Prepare your taste buds for a symphony of flavours that celebrate the essence of colder days and heart-warming cuisine. Our talented chefs have crafted a menu that highlights the seasonal bounty of Autumn, using fresh ingredients that capture the spirit of the season.”

STARTER

ARRABBIATA MUSSELS

steamed mussels in a spicy tomato sauce | crispy garlic
fresh parsley | homemade focaccia

or

PUMPKIN & SAGE RISOTTO (V)

roasted pumpkin risotto | sage butter | toasted walnuts
parmesan crisps

MAIN

FYNBOS PORK BELLY

slow-roasted pork belly | honey & lavender butter sauce
butternut purée | buttered brussel sprouts

or

MUSHROOM BOURGUIGNON (V)

red wine braised exotic mushroom stew | baby onions & carrots
creamy garlic & herb polenta

DESSERT

VANILLA & PEACH TERRINE

vanilla bean cheesecake mousse | peach gelee
honeycomb cake | meringue shards | peach compote

or

FRENCH APPLE CAKE

spiced butterscotch sauce | maple ginger ice cream | pecan praline

**Complement your meal with our wine pairing option at R200 p/p*

V - Vegetarian

Thank you for dining with us

COPA
RESTAURANT