

Restaurant Week

SIX-COURSE DINNER MENU

BREAD COURSE

HOMEMADE ROOSTERKOEK | SMOKED WHIPPED BUTTER | SMOKED SALT

AMUSE

FIRE ROASTED BABY BEETROOT | CHARRED FETA MOUSSE | CROSTINI

STARTER

GRILLED EXOTIC TOMATO SALAD
WHIPPED LEMON & HERB RICOTTA | BALSAMIC REDUCTION | BASIL PESTO | CRISPY CROUTES

SORBET

ROOIBOS TEA SMOKED APRICOT SORBET

MAIN

SMOKED HARISSA & LIME PORK SHOULDER
CHARRED CORN ON THE COB PUREE | PICKLED SLAW | GRILLED RED PEPPER PESTO

DESSERT

FLAME ROASTED STRAWBERRIES
TOASTED WHIPPED MERINGUE | SHORTBREAD COOKIE CRUMBLE | STRAWBERRY & LIME SORBET

OR

DECONSTRUCTED S'MORES
FLAME GRILLED HOMEMADE MARSHMALLOW | SMOKED CHOCOLATE MOUSSE
GRAHAM CRACKER | DARK CHOCOLATE GANACHE