

Restaurant Week

SIX-COURSE VEGETARIAN 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

CHARRED BBQ AUBERGINE STEAK
SMOKED SWEET POTATO PUREE | CHIPOTLE & LIME PICO DE GALLO | BUTTERED BRUSSEL SPROUTS
CRISPY ONIONS

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