

CLOS MALVERNE

STELLENBOSCH



SET MENU

2 Course R475 per person | 3 Course R620 per person

Starters

Carpaccio of beef, poached quail eggs, deep fried anchovy beignet, Beef tartare, parmesan, blush tomato, caper emulsion, baby micros

Beetroot assiette, Selection of beetroots, smoked, pickled and fresh with smoked aubergine, and goat's cheese panna cotta

Sautéed gnocchi with wild mushrooms, parmesan spoon, truffle oil and chives

West coast Salty flavours, seared Patagonia, tomato smoor, anchovies, capers, chorizo and crumbs

Main Course

Sous vide chicken, Mushroom and truffle French toast, cauliflower puree and pommes fondant

Braised lamb shoulder, Rosemary polenta, fermented tomato ratatouille, crispy kale

Crispy pork belly, pommes puree, glazed apple, confit garlic, sliced radish and raisin jus

Roast lamb shoulder, "soutribbetjie", vanilla and white bean puree, chakalaka, braised lettuce, olives, spring vegetables

Grilled beef fillet entrecote, sauce forestierre, crispy bacon, mushrooms, pommes dauphine

Grilled Yellowtail, fennel risotto, fennel salsa, smoked snoek fritters, with chilli oil

Desserts

Lemon Meringue, Poppy seed soil, meringue, berry compote, jelly, vanilla ice cream, honey and lava salt tuilles

Apple tart fine served with butterscotch, vanilla ice cream, pickled apples, frangipane, and toasted almonds

Chocolate Bar, Chocolate mousse, butterscotch, peanut and white chocolate mousse, vanilla ice cream, chocolate ganache

Traditional milk tart, cape malay pickled stone fruits, cinnamon ice cream