

Starters

Today's home-made soup	70
Steamed garlic mussels, freshly baked bread	115
Artichoke 3-ways, onion chantilly, wild herbs, brioche	170
Salad of organic beets, buffalo milk mozzarella, orange vanilla dressing	180
Aged beef tartare, roasted marrow, porcini dressing, brioche	190

Mains

Freshly home-made Pasta	160
Fish of the day, carrot puree, roasted cherry tomatoes, crisp sweet potatoes	250
Pasture raised dry-aged beef, cauliflower puree, roasted root vegetables, red wine jus	260
Stuffed quail, basil, aubergine, aubergine veloute, crispy sage	265
Grass fed, roasted rack of lamb, new season peas, carrot puree, honey carrots	280

Desserts

Passion fruit panna cotta, mango - gooseberry salsa, granadilla gel	150
Banana-chocolate spring-roll, all spice Chantilly cream	150
Baked clafoutis, crème anglaise, berry coulis	150
Local cheese board, lavash bread, figs, wholegrain mustard	195

We recommend some wines for your meal

Artichoke 3-ways, onion chantilly, wild herbs, brioche

Clouds sauvignon blanc

Aged beef tartare, roasted marrow, porcini dressing, brioche

Clouds pinot noir

Pasture raised dry aged beef, cauliflower puree, roasted root vegetables

Clouds shiraz

Stuffed quail, basil, aubergine, aubergine veloute, crispy sage

Clouds chardonnay

Passion fruit panna cotta, mango-gooseberry salsa, granadilla gel

Clouds MCC

Banana-chocolate spring-roll, all spice chantilly cream

Rickety Bridge natural sweet

Baked clafoutis, crème anglaise, berry coulis

Boplaas Cape Vintage Reserve