



## BISTRONOMY LUNCH

### starters

wine pairings 100ml

Atlantic oyster: shucked loose, béarnaise onion reduction, trout roe, tarragon oil R44 each  
Klein Constantia Sauvignon Blanc R47

fresh tuna tartare, truffled cauliflower pulp, sweet ginger & nori salsa, seared prawns and roasted garlic aioli R135

Cape Point Vineyards Noordhoek Sauvignon Blanc R52

grilled baby calamari, avo, yuzu sauce, lettuce wedge, grapefruit, soy & chili caramel R125  
Tanagra Colombar R47

Ⓥ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket R115

Savage Follow The Line Cinsault R82

prawn tian: tomato, aubergine & avo confit with prawn fritters, red pepper & chili syrup, basil salsa R160

cederberg bukettraube R47

Ⓥ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R145 / 240  
Migliarina Chenin Blanc R52

duck confit raviole with leeks & ricotta, rosemary grilled cherry tomatoes, rich rosemary jus R145

Migliarina Chenin Blanc R52

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R150  
Migliarina Elgin Chardonnay R52

🌱 courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R118 / 220  
Saurwein Chi Riesling R55

🌱 cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil R115

Ken Forrester Chenin Blanc R55

Ⓥ honey roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander R109

Foodbarn "the search" White Blend R47

Ⓥ mild fresh goats cheese, ripe avo, olive oil, noordhoek vinegar, sun dried red pepper & sourdough toast R97

Delaire Graff rosé R47

Sides: hand cut fries 27 / market vegetables (serves 2) 57 / side green salad 27

franck's books: feast R550 / feast at home R510



## BISTRONOMY LUNCH

### mains

wine pairings 100ml

grilled salmon santé: asparagus & tenderstem, tomato, lemon juice, basil & olive oil sauce vierge R255

Jordan Assyrtiko R55

grilled fish, squashed baby potatoes, young leaves, lemon butter, capers & lemon pulp, nasturtium pesto R245

Draaiboek 'Onskuld' Chardonnay R80

Millefeuille: seared salmon, tender stem & edamame, wholegrain mustard & vermouth velouté R255

Foodbarn "KUSTARD PIE" chenin blanc reserve R66

⑤ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals R210 / R290

Klein Sering Semillon/ Sauvignon blanc

⑤ Eggplant schnitzel salad, chunky Nicoise ratatouille, wild rocket & basil, rowdy aioli & balsamic syrup R210

Foodbarn "KUSTARD PIE" chenin blanc reserve R66

venison loin, poached pears, potato gratin, mesclun leaves, Morello cherry jus R265

Saurwein "Om" Pinot Noir R120

karoo lamb rack, crumbed & roasted, onion & tomato tart tatin, peppery leaves, roasted garlic jus R265

Trizanne Reserve syrah R80

slow stewed tripe & trotters with chili & tomato, buttered mash R235

Sagra by Haberer (grenache / syrah) R75

steak Béarnaise: cleaned beef sirloin, hand-cut fries, fresh watercress, Béarnaise sauce R275

Thelema Cabernet Sauvignon R90

sides hand cut fries 30 / market vegetables (serves 2) 57 / side green salad 28

### dessert

wine pairings 70ml

cheese from our South African terroir with homemade preserve R145

Foodbarn straw wine NV (air dried chenin blanc) R72

homemade fruit sorbets, berries & macadamia praline R85

Foodbarn straw wine NV (air dried chenin blanc) R72

nectarine, raspberries, & strawberries, gratinated in almond sabayon, condensed milk sorbet R95

Thelema semillon NLH R83

foodbarn's rhubarb & vanilla crème brûlée R105

Foodbarn straw wine NV (air dried chenin blanc) R72

dark and white chocolate marquise millefeuille, pistachio chiboust, creme anglaise and toffee sauce R115

KWV Cape Tawny R45

franck's books: feast R550 / feast at home R510

