

Le coin Français

By Darren Badenhorst



Tasting menu R1195

Tasting menu with Classic beverage pairing R1895

Tasting menu with Premium beverage pairing R2395

Non-alcoholic pairing R595

Add on Caviar course R495

Add on Cheese course R195

Menu

Sourdough milk bread, smoked Maldon butter, foraged porcini butter



Amuse-bouche



63°C Sous vide egg, Celeriac foam, crispy potato, house cured bacon pieces, herb oil, foraged porcini dust



Butter poached and BBQ north coast langoustine, aerated Gruberg and west coast snoek brandad velouté, garden pea and pancetta risotto, wild vineyard shoots



palate cleanser



120°C confit Karoo lamb neck, grilled asparagus spears, black garlic purée, white garlic purée, fynbos lamb jus, seasonal micro shoots

Or

Hibachi grilled sustainable seabass, lumpfish caviar, globe artichoke and courgette relish, courgette strips, split beurre blanc emulsion, foraged wild micro herbs



Coffee "Latte" whipped coffee ganache, coffee gel, whipped mascarpone cream, hazelnut crumble, roasted hazelnut ice cream



All the best from Chefs Darren, Miguel and the entire team

A discretionary service charge of 12.5% is added to all bills, please feel free to add more if the experience exceeded your expectations

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Chefs Journey menu R1695

Chefs journey with Classic beverage pairing R2595

Chefs Journey menu with Premium beverage pairing R3190

Non-alcoholic pairing R695

Add on Caviar course R495

Menu

Sourdough milk bread, smoked Maldon butter, foraged porcini butter



Amuse-bouche



63°C Sous vide egg, Celeriac foam, crispy potato, house cured bacon pieces, herb oil, foraged porcini dust



Chefs' taster



Butter poached and BBQ north coast langoustine, aerated Gruberg and west coast snoek brandad velouté, wild vineyard shoots, garden pea and pancetta risotto



palate cleanser



120°C confit Karoo lamb neck, grilled asparagus spears, black garlic purée, white garlic purée, fynbos lamb jus, seasonal micro shoots

Or

Hibachi grilled sustainable seabass, lumpfish caviar, globe artichoke and courgette relish, courgette strips, split beurre blanc emulsion, foraged wild micro herbs



"Cheese and the Bees", blue cheese mousse, honey tuille, pear and red pepper relish, plum chutney, infused honey, pollen



Pre-dessert



Coffee "Latte" whipped coffee ganache, coffee gel, whipped mascarpone cream, hazelnut crumble, roasted hazelnut ice cream



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