

Le coin Français

By Darren Badenhorst



Tasting menu R1195

Tasting with Classic beverage pairing R1895

Tasting with Premium beverage pairing R2395

Non-alcoholic pairing R595

Add on cheese course R195

Vegan / Vegetarian menu

Sourdough milk bread, compound butter



Amuse-bouche



Hibachi grilled globe artichoke, globe artichoke and courgette relish, courgette strips, wild vineyard shoots



Marinated tofu, grilled asparagus spears, black garlic purée, white garlic purée, vegan jus, seasonal micro shoots



Palate cleanser



Celeriac fondant, potato and celeriac foam, crispy potato, pickled shimeji, porcini dust



Tonka bean custard log, vegan chocolate mousse, brownie soil, pickled shimeji mushroom, coffee crémeux



**All the best from Chef Darren, Chef 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 expectation**

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Chefs Journey menu R 1695

Chefs Journey with Classic beverage pairing R2595

Chefs Journey with Premium beverage pairing R3190

Non – alcoholic pairing R595

Vegan / Vegetarian menu

Sourdough milk bread, Compound butters

Amuse - bouche

Hibachi grilled globe artichoke, globe artichoke and courgette relish, courgette strips, wild vineyard shoots



Chefs taster



Marinated tofu, grilled asparagus spears, black garlic purée, white garlic purée, vegan jus, seasonal micro shoots



Palate cleanser



Celeriac fondant, potato and celeriac foam, crispy potato, pickled shimeji, porcini dust



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



Pre - dessert



Tonka bean custard log, vegan chocolate mousse, brownie soil, pickled shimeji mushroom, coffee crèmeux



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