



Summer 5 and 6 course

Degustation menu

5 course at 465 p.p. Optional pairings at 255 p.p.

6 course at 595 p.p. Optional pairings 295 p.p.

A selection of dishes chosen by the chef to provide a journey through his creations.

(Wine and beverage pairings are suggested but optional.)

In accordance with fine dining, portions sizes are designed to allow full enjoyment of a 3, 5 or 6 course meal.

Last orders for degustation menu at 19:15

We thank you for choosing De Kloof, and we hope that you will enjoy your time with us.

“Pinchos”

6 course only

Steak tartare. Warthog Chourizo. Onion crusted mozzarella. Mascarpone & fig. Strawberry & pepper chutney. Cracker

Spier secret cellars sparkling rose

“2nd best mushroom soup in Pretoria”

Shiitaki mushroom & biltong soup. Shallot & truffle cream. Thyme profiteroles. Pickled Shimejis

Chilled medium cream sherry

“Moules Marniere”

Mussels in Sauvignon blanc & cream. Garlic powder. Bacon lardons. Sweet potato bread. Sweet potato crisps

Alpha Bravo Charlie De Kloof Sauvignon Blanc

“Mrs Applebaum”

Roasted pork belly. Savanna jus. Apple galette. Turnip & celeriac remoulade. Black rice

Hakutsuru sake

“Pichana”

5 course

Beef pichana, Beef tongue & parley. Marrow hollandaise Truffle pomme puree. Eggplant fritter & garlic labneh. Beans in bacon

Spier signature Cabernet Sauvignon 2020

“Fillet on the bone”

6 course only

Fillet on the bone. Beef tongue & parley. Marrow hollandaise. Truffle pomme puree. Eggplant fritter & garlic labneh. Beans in bacon

Kanonkop kadette Cabernet Sauvignon 2020

“Pretty in pink”

Strawberry tarte. Strawberry ice cream. Strawberry chips, Mint powder

Weltevrede Turkish delight rose

A la carte menu

Starter

“Pinchos”	115
Steak tartare. Warthog Chourizo. Onion crusted mozzarella. Mascarpone & fig. Strawberry & pepper chutney. Cracker (<i>Spier secret cellars sparkling rose</i>)	75)
“2nd best mushroom soup in Pretoria”	119
Shiitaki mushroom & biltong soup. Shallot & truffle cream. Thyme profiteroles. Pickled Shimejis (<i>Chilled medium cream sherry</i>)	35)
“If it quacks like a Duck”	109
Duck & cherry pie. Crispy duck skin. Pineapple salsa (<i>Hakutsuru sake</i>)	50)
“Moules Marniere”	99
Mussels in Sauvignon blanc & cream. Garlic powder. Bacon lardons. Sweet potato bread. Sweet potato angel hair (<i>Oak Valley fountain of Youth Sauvignon</i>)	60 / 90)

Starter or Main

“Spain v Norway”	140 starter / 280 main
Saffron risotto. Prawn. Seared Salmon. Chicken skin. Minted pea puree. Chorizo. Clams. Grapefruit beurre blanc. Tempura marrow chips (<i>Spier Chardonnay/Pinot Noir 2020</i>)	45 / 65)
“Mrs Applebaum”	100 starter / 200 main
Roasted pork belly. Savanna jus. Pork belly samoosa. Apple galette. Turnip & celeriac remoulade. Black rice (<i>Babylonstoren Chenin Blanc</i>)	60 / 90)

Main

“Il Pollo ravioli”	195
Chicken Ballontine, chicken thigh mousse, sauce supreme. Walnut & runaways ravioli. Cauliflower fondant. (<i>ABC De Kloof Sauvignon blanc 2021</i>)	40 / 65)
“Pan fried delights”	
Cut of choice served with: Truffle pomme puree. Eggplant fritter & garlic labneh. Beans in bacon	
Beef pichana / Fillet-on-the-bone/ Wagyu cut of the day. Beef tongue & parley. Marrow hollandaise (<i>Spier signature Cabernet Sauvignon 2019</i>)	235 / 295 / 395 50 / 75)
Lamb chops, chimichurri. Lamb kidney pie (<i>Eenzaamheid cuvee</i>)	295 60 / 90)
Tofu ‘Salmon’ (Vegan). Thai BBQ sauce (<i>De Krans Moscato</i>)	190 45 / 70)
Eland fillet. Blueberry & chocolate sauce (<i>ABC De Kloof Merlot</i>)	235 45 / 70)

Dessert

“Tirra me Sue”	99
Tiramisu cheesecake. Orange jellies. 70% chocolate nest	
“Pretty in pink”	99
Strawberry tarte. Strawberry ice cream. Strawberry chips, Mint powder	
“C3”	99
Crème caramel. Coconut & lime sorbet. Coconut cookie.	