

## ***Summer 5 and 6 course***

## ***Degustation menu***

*5 course at 498 p.p. Optional pairings at 285 p.p.*

*6 course at 698 p.p. Optional pairings 375 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 12:30 on Sundays and 19:15 in the evenings.*

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

### ***“Fresh and rich”***

Crystal spring roll. Beef cheek.

*Ridgeback viognier MCC*

### ***“Malabar Mussel”***

Mussels in Kerala curry sauce (lightly spicy). Toasted almonds. Deep fried potato. Poached grapes

*Villiera Jasmine*

### ***“Fancy pannekoek”***

Thyme crepe. Shallot & truffle cream. Wild mushrooms. Pickled shimeji. Biltong

*Quinta do Sol cape vintage (served chilled)*

### ***“Rou vleis”***

### ***6 course only***

Steak tartare. Cured & grated egg yolk. Garlic aioli. Sundried tomato. Pesto. Parmesan crisp

*Rowberry shiraz*

### ***“Picanha”***

### ***5 course only***

Beef picanha. Potato dauphinoise. Spinach in wonton. Honey roasted carrots

*Spier signature Cabernet Sauvignon*

### ***“Lambert”***

### ***6 course only***

Lamb. Garlic yoghurt. Tabbouleh. Spinach in wonton. Honey roasted carrots

*Eenzaamheid cuvee*

### ***“Pineapple pleasures”***

Pineapple tarte tatin. Jack Rabbit cinnabun bonbon. Dulche de leche ice cream. Cinnamon crumble

*Pineapple limoncello*

# A la carte menu

## Starter

<b>“Rou vleis”</b>	145
Steak tartare. Cured & grated egg yolk. Garlic aioli. Sundried tomato. Feta. Pesto. Parmesan crisp (Rowberry Shiraz)	70)
<b>“Fancy pannekoek”</b>	139
Thyme crepe. Shallot & truffle cream. Wild mushrooms. Pickled shimeji. Biltong (optional) (Quinta do Sol cape vintage)	50)
<b>“Fresh and rich”</b>	99
Crystal spring roll. Beef cheek broth <b>OR</b> Mushroom broth (V) (Ridgeback Viognier MCC)	85)
<b>“Malabar Mussel”</b>	109
Mussels in Kerala curry sauce (lightly spicy). Almonds. Deep fried potato. Poached grapes. Sweet potato bread (Villiera Jasmine)	75)

## Starter or Main

<b>“Wild prawn risotto”</b>	170 starter / 340 main
Saffron risotto. Prawns. Chicken skin. Minted pea puree. Chorizo. Clams. Grapefruit beurre blanc. (Spier Chardonnay/Pinot Noir)	65)
<b>“Pig in the vineyard”</b>	120 starter / 240 main
Smoked pork belly. Hanepoot jus. Mustard mash. Pork & apple samoosa. Braised cabbage (De Krans Moscato <b>OR</b> Hakutsuru sake)	65 / 75)

## Main

<b>“Coq au Garlic”</b>	220
Chicken wing in Dakgangjeong sauce. Chicken breast ballotine. Garlic cream. Black rice & edamame (Sebastian rose)	65)
<b>“Lambert”</b>	295
Lamb. Garlic yoghurt. Tabbouleh. Spinach in wonton. Honey roasted carrots (Eenzaamheid cuvee)	95)
<b>“Pan fried delights”</b>	
Cut of choice served with: Potato dauphinoise. Spinach in wonton. Honey roasted carrots	
Beef pichana / Fillet / Wagyu cut of the day (S.Q.) with beef jus (Spier signature Cabernet Sauvignon)	255 / 295 / 445 85)
Slow braised beef shortrib in red wine jus (Kanonkop kadette Cabernet Sauvignon)	285 125)
Ostrich loin. Apricot & chorizo sauce (ABC De Kloof Merlot)	285 70)
Norwegian salmon & clams <b>OR</b> Tofu ‘Salmon’ (Vegan) w Coconut. <b>AND</b> Saffron risotto. Pea. Seaweed. (Oak Valley Sauvignon blanc)	325 / 195 95)

## Dessert

<b>“(Pine)apple pleasures”</b>	119
Pineapple tarte tatin. Jack Rabbit cinnabun bonbon. Dulche de leche ice cream. Cinnamon crumble	
<b>“Fondant”</b>	99
Dark chocolate and grapefruit marmalade fondant. Lemon verbena sorbet.	
<b>“ushizi ikhekhe”</b>	99
Lemon cheese cake. Passion fruit ice. Minted crumbs. Mango sorbet	