



IDIOM

WINES *of* CHARACTER
STELLENBOSCH

RESTAURANT WEEK

3 COURSE MENU

STARTER

Sea Bream – Blood Orange Crudo

*with pink grapefruit, blood orange, fennel and chives,
finished with a lemon vinaigrette*

or

Grilled Artichoke

*with crispy artichokes, crispy capers, wild rocket, red pepper drops,
roasted peanuts, peanut dressing and confit leeks*

or

Biltong-Spiced Ostrich Carpaccio

*with pickled grapes, pistachios, rosemary croutons,
wild rocket and Parmesan shavings*

MAIN

Lightly Smoked Salmon Trout

*with potato rösti, capers and fresh red onion, buttered asparagus,
lumpfish caviar, and horseradish and dill cream*

or

Grilled Zucchini

*with crispy zucchini chips, pickled zucchini, confit tomatoes,
roasted radish, buttered corn, parsnip purée and chilli crunch*

or

Pira-Braaied Beef Fillet

*with potato pavé, buttered asparagus, shiitake mushrooms,
French onion sauce, charred onion oil and rich beef jus*

DESSERT

Citrus Opera Cake

*with lemon-poppy sponge, orange cream and dark chocolate ganache,
served with yoghurt crumble, toasted coconut ice cream
and candied orange peel*

or

Pistachio Tart

*with pistachio frangipane, pistachio whipped ganache
and raspberry sorbet*

R 625

A CELEBRATION OF SEASONAL FLAVOURS