

# SET MENU

## OPTION 3

3 Courses // R380

(N)Nuts (V)Vegetarian (A)Alcohol (S)Spicy

### STARTERS

#### Steak tartare

Chalmar beef tartare with quail eggs truffle mayonnaise and sourdough

#### Truffled goat's cheese salad (A)(V)

Goat's cheese salad with beetroot textures, confit tomato, pickled mushrooms, pimento relish, mizuna and sherry vinaigrette

#### Vanilla poached salmon

Norwegian vanilla poached salmon with Summer salad and dill-milk cream

### MAIN COURSE

#### Pork neck

Roast pork neck with braised chicory, carrot ketchup, burnt leeks, cauli-egg and malt dressing

#### Red wine poached Chalmar fillet (A)

Poached fillet with pomme purée, house cured pancetta, erenji mushrooms, braised pearl onions, Madeira jus and horseradish espuma

#### Tomato textures (V)

Assiette of tomato, raw, confit two ways, macerated and blackened with cilantro dressing

### DESSERT

Tonka parfait with poached strawberries, honeycomb and berry ice cream

Deconstructed red velvet cake

Salted caramel and chocolate tart with clotted cream, ice cream, caramel sauce and caramelized macadamia (N)

A decorative image of fennel stalks with their feathery fronds, arranged in a circular pattern around the text.

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