

Seasonal Menu 2 courses

August- 09. November 2023

Starter

Salmon ceviche with avocado crème with grapefruit juice, pickled daikon radish, mango broken jelly and kimchi sesame. Topped with late summer herbs

Main course

Chicken leg confit in Vadouvan spice, roasted king oyster mushrooms, parsley-pickled pumpkin, baked and glazed sweet potato. Served with orange sauce on chicken stock

Dessert

Add on

Ginger/carrot cake with yogurt fromage and broken mango jelly, cape gooseberries and caramel crumble

Vegan / non-allergenic menu

Starter

Tomatoes in different textures and colours with avocado cream, leek confit and crispy pumpkin seeds

Main course

Sweet potato Bhaji with Vadouvan spice, king oyster mushrooms, parsley-pickled pumpkin and vegan mint yogurt

Dessert

Add on

Vegan chocolate mousse with broken mango jelly, brittle and cape gooseberries and chocolate garnish

Please note:

It is possible to handle all kinds of "common" allergies without any kind of supplement. This includes allergenic and/or dietary considerations for Vegetarians, Vegans, Diabetics, Lactose Intolerant, Gluten Allergy Sufferers, and Seafood Allergy sufferers. For guests with other forms of allergies, a special offer will have to be prepared, as we do not produce these in our own house.

