

dornier

W I N E S



Welcome to the Home of Fine Wines and Farm Cuisine

Entrées

Summer Leeks (*Vegetarian*)

Blanched & Roasted Leeks | Portebellini mushrooms | Edamame | Salsa Verde | Fennel

Vegetable & Wild mushroom Salad (*Vegetarian*)

Wild mushrooms | Carrots | Cherry tomato | Red cabbage | Baby corn | Mange tout | Mustard dressing | Baby herb leaves

Bouillabaisse

Black mussels | White fish | Leek & Celery | Prawns | Carrots | Rouille | Tomato | Brochette

Slow roasted Pork

Pork belly | Mustard jus-le | Butternut Risotto | Plum Gastrique | Cucumber "Cappellini" dashi

Mains

Smoked Aubergine & butternut Ravioli (*Vegetarian*)

Aubergine | Sage leaf | Butternut | Olives | Napolitano | Thyme | Garlic paste | Parmesano Reggiano | Cumin

Three streams smoke house Fish Cakes

Rainbow Trout | Norwegian Salmon | Lime tomato salsa | Avocado | Micro leaf salad

Line fish of the day

Filleted Fish | Minced Prawns | Nasi Goreng | Spring onions | Fresh Gremolata salsa | Chopped egg

Char-grilled Karan Beef (surcharge R20)

Fillet | Veal jus | New Potato | Roast Garlic | Tomato | Shiitake | French Beans | Broccoli | Pumpkin puree

Chocolates

Dark chocolate tart with Mascarpone & cherry ice cream

**Felchlin Madagascar 64%; Felchlin cocoa 22-24%*

Warm Bodega chocolate brownie with real vanilla ice cream

**Felchlin Madagascar 64%; Felchlin cocoa 22-24%*

White chocolate parfait with lemon confit & Pistachio

**Felchlin Edelweiss 36%*

Amarula truffles with selection of coffee

**Felchlin Madagascar 64%; Felchlin cocoa 22-24%*

Two course meal for R190, Three course meal for R240

For the less hungry & vegetarians R150