

# ARKESTE

BY RICHARD CARSTENS

## Starters

Mushroom ravioli, feta cheese, roast mushroom, baby spinach & truffle sauce

110

Teriyaki glazed chicken, eryngi, onion, edamame, pancetta, parmesan velouté

110

Roast beetroot, goats' cheese, pickled onion, quince, pumpkin seeds, parmesan crisp & honey-mustard

110

Chilli salt squid, wakame, black rice, cucumber, grapefruit, umeboshi dressing

110

Beef tartar, cured beef, parmesan crème, cured yolk, herbs, truffle vinaigrette

110

## Mains

Black pepper glazed line-fish, buckwheat risotto, greens, coconut, tomato, chill sauce

200

Confit duck, cured breast, sunflower seeds, beetroot, orange, tamarind sauce

210

Miso Beef, Robuchon pommes, mushrooms, black pepper sauce

210

Soya braised aubergine, sunflower seed risotto, greens, carrot, ginger

200

## Sides 55

Seasonal vegetables, parmesan, lemon

Triple cooked chips, homemade ketchup

Garden salad, tomato, cucumber, Arkeste dressing

## Desserts

Chocolate mousse, caramel ganache, daquoise, hazelnut, coffee

75

Gorgonzola ice cream, chardonnay poached apple, yoghurt, honeycomb, macadamia

75

Leipoldt's milk tart ice cream, almond parfait, quince, sable, coconut

75

Yuzu ice-cream ginger mousse, blueberries, crosalis

75

Local artisanal cheese, preserves, bread, crisps

95

Chamonix Wine Farm, Uitkyk Street, Franschhoek