

ARKESTE

BY RICHARD CARSTENS

Starters

- Crisp prawns, prawn “chorizo”, heerenboon, edamame, fennel, bouillabaisse sauce
130
- Beef tartar, cured beef, avocado, herbs, mustard, smoked macadamia, gruberg creme
125
- Goats’ cheese cappelletti, apple, eringi, mushroom “bacon”, balsamic – hazelnut creme
125
- Squid, koshihikari rice, wakame, ginger, sesame, lemon vin Blanc
125
- Turnip, pear, feta, pumpkin seeds, walnut miso, orange kosho, celery sabayon
125

Mains

- Lemon glazed line-fish, pommes, greens, Brussel sprouts, sauce curry
230
- Confit duck, cured breast, sunflower seeds, sweet potato, orange, sauce bigarade
240
- Chalmar beef, pommes, eggplant, mushroom, onion, sauce miroir
240
- Roast mushroom, buckwheat, turnips, onion, greens, sauce truffle
230

Sides 55

- Seasonal vegetables, parmesan, lemon
Triple cooked chips, homemade ketchup
Garden salad, tomato, cucumber, Arkeste dressing

Desserts

- Chocolate Mach II
85
- Orange buchu ice cream, almond parfait, orange cake, curd, almond streusel, meringue
85
- Gorgonzola ice cream, walnut, red wine poached pear, honeycomb
85
- Local artisanal cheese, preserves, bread, crisps
110

Chamonix Wine Farm, Uitkyk Street, Franschhoek