

ARKESTE

BY RICHARD CARSTENS

Starters

Crisp prawns, prawn “chorizo”, heerenboon, edamame, fennel, bouillabaisse sauce

130

Beef tartar, cured beef, avocado, herbs, mustard, smoked macademia, gruberg creme

125

Goats’ cheese cappelletti, apple, eringi, mushroom “bacon”, balsamic – hazelnut creme

125

Squid, koshihikari rice, wakame, ginger, sesame, lemon vin Blanc

125

Tempura linefish, sushi rice, kimchi, herbs, papaya, umeboshi, wasabi-mayo, spice lemon emulsion

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, 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