

ARKESTE

BY RICHARD CARSTENS

Starters

Crisp prawns, "chorizo", corn ravioli, prawn butter, fennel, parmesan creme, raspberries

145

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

145

Cucumber, goats' cheese, gooseberry, Huguenot creme, cashews, herbs, greens, celery oil

145

Broccoli tartar, king oyster mushroom, jersey milk feta, artichokes, saffron - mustard emulsion

145

Tempura line-fish, sushi rice, kimchi, herbs, papaya, wasabi-mayo, spice lemon emulsion

145

Mains

Black pepper glazed line fish, Robuchon pomme, greens, prawn bisque

250

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

260

Miso Chalmar beef, Robuchon pomme, eggplant, mushroom, onion, sauce Teriyaki truffle

260

Roast mushroom, sunflower seeds, eggplant, onion, greens, sauce coconut tamarind

250

Red wine glazed springbok, pommes croquette, greens, blue berries, sauce miroir

260

Sides 55

Seasonal vegetables, parmesan, lemon

Triple cooked chips, homemade ketchup

Garden salad, tomato, cucumber, Arkeste dressing

Desserts

Chocolate Mach II

90

Orange buchu ice cream, almond parfait, orange cake, curd, almond streusel, meringue

90

Gorgonzola ice cream, walnut, red wine poached pear, honeycomb

90

Chamonix Wine Farm, Uitkyk Street, Franschhoek