

# ARKESTE

BY RICHARD CARSTENS

## Starters

Togarashi squid, dashi black rice, wakame, cucumber, chilli garum

150

Beef tartar, cured beef, Pommes Anna, cured yolk, smoked macadamia, herbs, mustard emulsion

150

Salt crust roasted smoked beetroot, pickled artichoke, goats' cheese, quince, walnuts, citrus, umeboshi dressing

150

Mushroom ravioli, roast mushroom, spinach, Jersey milk feta, hazelnuts, parmesan, ponzu, truffle sauce

150

Lacto blueberry glazed line-fish, spinach, mushrooms, crisp herbs, sauce Beurre Rouge

150

## Mains

Tamarind glazed line-fish, pommes, greens, sauce Cape Malay

260

Roast Confit duck breast, leg, tail, sunflower seeds, umeboshi, greens, sauce Cantonese

270

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

270

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

260

Red wine glazed springbok, Robuchon pomme, greens, blue berries, sauce miroir

280

## Sides 55

Seasonal vegetables, parmesan, lemon

Triple cooked chips, homemade ketchup

Garden salad, tomato, cucumber, Arkeste dressing

## Desserts

Chocolate Mach II

100

Caramelised apple sorbet, puff pastry, apple, brandy mousse

100

Gorgonzola ice cream, walnut, pears, honeycomb

100

Chamonix Wine Farm, Uitkyk Street, Franschhoek