

*It always starts with a sketch before production...*

Our Menu is an ever evolving work in progress, wherever possible focussing on the finest seasonal ingredients available.

Being Fine Dining fare, please note that portions are set as you receive them due to richness, quality and having you savour every moment as such.

The further in advance we are forewarned as to your dietary requirements

The more we are able to satisfy.

Bon Appétit...

*Executive Culinary Artist Wayland Green*

## *Degustation Menu* R650pp with wine / R450pp without wine

### **Goats Cheese, Spring Onion & Lentil Bake**

Sundried Tomato Ragout, Olive Tapenade & Micro Herbs

**Louisvale Rose**

### **Squid Ink Risotto**

Pan seared Prawns, Paprika Crumbed Calamari Tentacles, Parsley & Lemon Pesto

**Vellirea Jasmine**

### **Springbok Carpaccio**

Pistachio Cream Cheese, Portabellini Mushrooms with Vodka infused Strawberries & Micro Greens

**Sophie Te'Blanche**

### **Palate Cleanser**

Flavour per the Chef

### **Grilled Beef Fillet**

Sweet Pea Puree, Mixed Mushrooms Mousse, Fondant Potato, Crackling Port & Red Wine Reduction

*(Chefs Preference Is Medium Rare)*

**De Toren Delicate**

### **Textures of Chocolate**

Dark Chocolate Foam, Ruby Chocolate Ganache

Gold Chocolate Cremeux, Pistachio & Milk Chocolate Soil

**Rustenburg Straw Wine**

The  
**Eaves**

Fine Dining at Granny Mouse



# *Ala Carte Menu*

## **(V) Soup of the Day**

Vegetable Soup  
Served with Garlic Roll  
**R60**

## **Goats Cheese, Spring Onion & Lentil Bake**

Sundried Tomato Ragout, Olive Tapenade, Micro Herbs  
**R85/R105**

## **(V) Basil Infused Linguine**

Slow Roast Gourmet Tomato & Tomato Consommé & Bocconcini  
**R65/R95**

## **(V) Chilled Ginger & Mango Soup**

Coconut Cream & Coriander  
**R40/R65**

## **Squid Ink Risotto**

Pan Seared Prawns, Paprika Crumbed Calamari Tentacles Parsley & Lemon Pesto  
**R100/R135**

## **Confit Kingklip**

Smoked Rosemary Pela Pela Hollandaise, Broccoli, Bacon & Radish  
**R105/155**

## **Springbok Carpaccio**

Pistachio Cream Cheese, Portabellini Mushrooms with Vodka infused Strawberries & Micro Greens  
**R105/175**

## **Smoked Duck Ice Cream**

Blueberry Puree, Bacon Thyme Crumb, & Orange Zest  
**R95/R125**

## **Beef Fillet**

Sweet Pea Puree, Mixed Mushrooms Mousse, Fondant Potato, Crackling & Port Red Wine reduction'  
*(Chefs preference is Medium Rare)*  
**R105/R155**

## **Grilled Lamb Loin**

Parsnip Puree, Mint Jus, Grilled Peaches, Parmesan Crust  
**R105/135**

## **Pork Wonton**

Lemon Grass, Chilli Broth & Ponzu  
**R65/R105**



# *Dessert Menu*

## **Textures of Chocolate**

Dark Chocolate Foam, Ruby Chocolate Ganache, Gold Chocolate Cremeux, Pistachio & Milk  
Chocolate Soil  
R75

## **French Almond Wafer**

Raspberry Crème Patisserie, Lemon Macaroon, & Candied Lemon Peel  
R65

## **Passion Fruit & Tequila Sherbet**

Kiwi Gel, Toasted Coconut Shavings & Orange Caviar  
R65

## **Cardamom Orange Parfait**

Pear Compote & Ginger Snap  
R65

## **South African Cheese Selection**

Preserves & Biscuits  
R95

## **Alcoholic Ice Cream Trio**

Please ask your Waitron as to alcoholic flavours of the day  
R60

## **Sorbet Trio**

Please ask your Waitron as to flavours of the day  
R60

*If more of us valued food and cheer and song above hoarded  
gold, it would be a merrier world. " -J.R.R. Tolkien*