



Fine Dining at Granny Mouse



## *Degustation Menu*

*The Tasting Menu*    **R480pp without wine**  
**R700pp with wine**

*Welcome Drink upon arrival*

### **Textures of Cauliflower**

roasted, pickled, marinated & pureed served with toasted walnuts & pear  
**Rijks Touch of Oak Chenin Blanc**

### **Fruits of the Sea**

*Vegetable option available here*  
squid ink risotto, calamari tentacles, mussels & prawns cooked  
in a tomato & herb sauce  
**Thelema Sauvignon Blanc**

### **Seared Duck Breast**

*Vegetable option available here*  
barbeque duck legs, caramelised red cabbage,  
puree of poached herb onions, red wine & thyme jus  
**Paul Cluver Pinot Noir**

### **Palate Cleanser**

flavour per the Chef

### **Beef Fillet**

*Vegetable option available here*  
beetroot fondant, blue cheese mousse, slow roast rainbow tomato,  
cumin roasted carrots & jus  
(Chefs Preference Is Medium)  
**Warwick First Lady Cabernet Sauvignon**

### **Ruby Raspberry Mousse**

with salted candied milk chocolate, spiced chocolate sponge,  
tempered ruby chocolate & raspberry gastique  
**Rustenberg Straw Wine**

Some dishes may contain traces of nuts / menu is set with wines to pair