

# My reason for fine Dining...

Always cook like as if it were for the person you love the most on earth!

Emmanuel Stroobant

Degustation Menu R785pp with wine / R520pp without wine

# **Textures of Cauliflower**

Pickled, Marinated, Purée, Roasted, Apple, Lemon & Walnuts
Rijk's Touch of Oak Chenin Blanc

#### Kob

Ratatouille, Tomato Consommé & Pea Shoots **Thelema Sauvignon Blanc** 

# **Springbok Carpaccio**

Cauliflower Mousse, Mushrooms & Truffle Oil **La Bri Merlot** 

# **Palate Cleanser**

Flavour per the Chef

# **Beef Fillet**

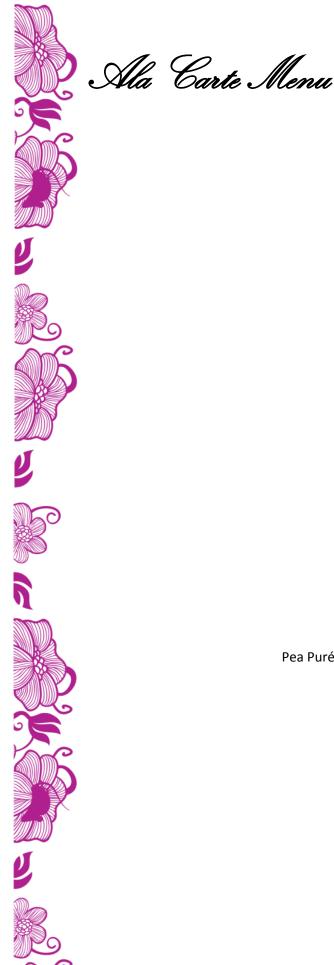
Sweet Potato Purée, Cream Cheese & Butternut Shavings Louisvale Dominique

# **Chocolate Marquise**

Red Wine Soup & Toast Flavoured Ice Cream Red Wine Hot Chocolate & Choc Chip Biscuit



Fine Dining at Granny Mouse



# (V)Tomato & Apple Soup

Served with Garlic Roll

R80 / R135

#### **Prawn Wonton**

Spring Onion, Ginger & Vinigar

R110 / R170

# (V) Textures of Cauliflower

Pickled, Marinated, Purée, Roasted, Apple & Walnuts

R95 / R140

# (V) Pumpkin Tortellini

Walnuts & Sage Beurre Noisette

R95 / R150

#### **Lamb Noisette**

Yogurt, Courgette & Mint Salsa Verde

R110 / R205

#### **Beef Fillet**

Sweet Potato Purée, Cream Cheese & Butternut Shavings

R125 / R205

# **Bush Pig Belly**

Cauliflower Purée, Honey Mustard Sauce & Poached Apricot

R95/R170

# **Bush Pig Loin**

Pea Purée, Pickled Veg, Mushrooms, Sauté Broccoli & Confit Wild Mushrooms

R115 / R185

#### **Venison Loin**

Pistachio Purée, Lemon, Honey & Cajun

R120 / R190

#### Kob

Ratatouille Veg, Tomato Consommé & Pea Shoots

R85 / R175

# **Springbok Carpaccio**

Cauliflower Mousse, Mushrooms & Truffle Oil

R115 / R205

#### **Butter Fish**

Chorizo, Baby Shrimp, Mussel Ragout & Caper Dust

R110 / R195

#### Tuna

Carrots & Baby Marrow Ribbons, Garlic Pomme Purée, Lemon Butter Sauce & Sesame Seeds

R115 / R195



#### **Chocolate Marquise**

Red Wine Soup & Toast Flavoured Ice Cream

R95

#### **Thyme Infused Panna Cotta**

Served with Gin Berries **R70** 

# **Textures of Citrus**

Orange, Lemon, Lime & Grapefruit R90

# **Deconstructed Royal Cake**

Served with Caramel Ice Cream

R95

# **Pastry Garden**

Served with Berries

**R85** 

# **South African Cheese Selection**

Preserves & Biscuits

R115

#### **Alcoholic Ice Cream**

Please ask your Waitron as to alcoholic flavours of the day

**R70** 

#### **Sorbet Trio**

Please ask your Waitron as to flavours of the day

**R70** 

Part of the secret of success is to eat what you like and let the food fight it out inside...

Mark Twain



Fine Dining at Granny Mouse