



My reason for Fine Dining...

Dining is and always was a great artistic opportunity!
Frank Lloyd Wright

Degustation Menu R800pp with wine / R580pp without wine

Pan Seared Scallop

Chorizo Infusion, lace coral, prawn gravel, emulsified oil, black cauliflower emulsion
Louisvale Unwooded Chardonnay

Sous-vide Fillet of Salmon

Vanilla parsnip air, salmon crackling, garlic "talcum powder", lime shatter & green pea
Rijks Touch of Oak Chenin Blanc

Folded Ravioli of Forest Mushroom & Chevin

Fontina, parmesan, roasted pine nut crumble, gorgonzola and grappa reduction & truffle
Felicite Pinot Noir

Palate Cleanser

Flavour per the Chef

Lamb Loin & Pulled Shank

Baby spinach, lamb essence, pea croquette, roasted corn puree & rosemary popcorn
Louisvale Dominique

Belgian Couverture Cherry Blossom Tree

Belgian chocolate, cherry soil, "Pesky Hobbit ganache", candy floss,
edible glitter & Bailys semi-freddo
Thelema Vin De Hel



The
Eaves

Fine Dining at **Granny Mouse**



À la Carte Menu

Pan Seared Scallop

Chorizo infusion lace coral, prawn gravel, emulsified oil, black cauliflower emulsion
R110 / R175

Confit Duck Torchon

Forest mushroom puree, leek ash, duck nougat, cranberry gel, Szechuan brittle
R115 / R195

Compression of Beef Short Rib

Roasted onion soubise, kale dust, forgotten carrot paint, red cabbage essence, date jus
R110 / R175

Sous- vide Fillet of Salmon

Vanilla parsnip air, salmon crackling, garlic "talcum powder", lime shatter, green pea
R120 / R205

Lamb Loin, Pulled Shank

Baby spinach, lamb essence, pea croquette, roasted corn puree, rosemary popcorn
R105 / R165

Confit Kob

Buttered cream of leek, poached prawn terrine, basil emulsion,
smoked atchar oil, crispy leek, tempura popcorn
R95 / R165

Smoked and Stuffed Trotter of Pork

Honey yoghurt mousse, toffee apple, raisin & cinnamon glaze
R95 / R135

Folded Ravioli of Forest Mushroom and Chevin

Fontina parmesan, roasted pine nut crumble, gorgonzola & grappa reduction, truffle
R95 / R130



The
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Fine Dining at Granny Mouse



Dessert Menu

Lime Curd

Lime mousse, mint sugar glass, toasted almond crumble, white rum ice-cream,
roasted white chocolate

R110

Passion Fruit Panna Cotta

Vanilla champagne jelly, lime meringue, vodka passion fruit granita,
vanilla semi-freddo, citrus tuile

R110

Belgian Couverture Cherry Blossom

Belgian chocolate, cherry soil, "Pesky Hobbit ganache" candy floss,
edible glitter, Bailys semi-freddo

R110

Raspberry Meringue Roulade

Raspberry leather, toasted oat & nut crumble,
black pepper & strawberry sorbet, mango jellies

R95

South African Cheese Selection

Preserves & Biscuits

R110

Alcoholic Ice Cream

Please ask your Waitron as to alcoholic flavours of the day

R85

Sorbet Trio

Please ask your Waitron as to flavours of the day

R85


**The
Eaves**

Fine Dining at Granny Mouse