



Petite Degustation Menu

Degustation Menu R 515.00 Excluding Wine Pairing
Connoisseurs Wine Pairing Selection R 285.00 per person
Enthusiasts Wine Pairing Selection R175.00 per person

Amuse Bouche

A Small Seasonal Gift from the Chef

Hors-d'œuvre

Snail Trail

L'Escargot Bourgoigne, filled with Mushroom Duxelles

Le Entrée

Frog in a Pond

Tempura of Frogs legs with a Fragrant Morel Mushroom Jelly

Remise en Bouche

Palate Cleanser

Les Plats Principaux

Pebbles on the Beach

Poached Sea Bass with a Clam Velouté

or

Prints in the Paddock

Duo of Beef with Summer Beans

or

Birds of a Feather

Galantine of Quail with Rosemary Cream

Desserts

A Walk Through our Sweet Garden

Textures and Tastes of Violets and Spice

Coffee and Petits Fours