

CosmOrganic

*Have They witnessed the first glimmer?
Were They present when it all began?
Was it Devine or merely a natural occurence?
The act of creation - violent and abrupt
Destruction its result, but
from the ashes of its cataclysm, first life sprouts.
A catalyst in the primordial loneliness of space.
The beginning of All - what was the origin?
Indefinite questions, the answer elusive.
Attributed to Entities of the void
beyond our comprehension
our understanding naive.
We can but stand in awe and wonder
in the comforting knowledge that
we are all made of the same stardust...*

Chantel

22 September, 2017

Cosmorganic

Pertaining to the supposed character of the universe as a living organism whose atoms are severally endowed with sensibility, asserting that the organic in the whole of the universe, as well as in the narrow sphere of single bodies on the earth, is the first thing from which the inorganic was separated...

Grande Dégustation

Amuse Bouche

A Small Prelude

First Courses

Song of the Sea

Salmon, Kombucha, Yuzu

Sea Mist

Scallop, Langoustine, Saffron

From The Ashes

Duck Liver Mi Cuit, Quince, Hibiscus

Some Birds Don't Fly

Ostrich, Beetroot, Plum

Remise en Bouche

Terrarium

Fennel, Cucumber

Main Courses

Côte D'Azur

Ratatouille, Soldier Line Fish, Courgette Flower

or

Tajine du Maghreb

Capretto, Prunes, Argan Oil

or

Cynara

Quail, Artichoke, Lavender

Final Flavours

Comté

Charles Arnaud 36 Month Matured French Comté

or

Selection of Five Local and European Cheeses from the Trolley

Old Amsterdam, Belnori Kilimanjaro and many more

Desserts

The Gift of Quetzalcoatl

Valrhona Illanka 64 % Grand Cru de Terroir

or

The Clash of Constellations

Passion Fruit, Mango, Fresh Berries

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the menu is enjoyed by the entire table.

Menu Per Person: R1 250.00

Sommelier's Wine Pairing: R575.00 p/p

Market Dégustation

Amuse Bouche

A Small Prelude

First Courses

Song of the Sea

Salmon, Kombucha, Yuzu

Some Birds Don't Fly

Ostrich, Beetroot, Plum

Remise en Bouche

Terrarium

Fennel, Cucumber

Main Courses

Côte D'Azur

Ratatouille, Soldier Line Fish, Courgette Flower

or

Tajine du Maghreb

Capretto, Prunes, Argan Oil

or

Cynara

Quail, Artichoke, Lavender

Final Flavours

Comté

Charles Arnaud 36 Month Matured French Comté

* PLEASE NOTE: There will be a supplementary charge of R75.00 for this selection

or

Selection of Five Local and European Cheeses from the Trolley

Old Amsterdam, Belnori Kilimanjaro and many more

* PLEASE NOTE: There will be a supplementary charge of R75.00 for this selection

or

The Clash of Constellations

Passion Fruit, Mango, Fresh Berries

or

The Gift of Quetzalcoatl

Valrhona Illanka 64% Grand Cru de Terroir

Coffee, Tea and Petits Fours

PLEASE NOTE: In order to assure that your table experience a proper rhythm, it is best if the menu is enjoyed by the entire table.

Menu Per Person: R850.00

Sommelier's Wine Pairing: R465.00 p/p

Mosaic's

Bread & Butter

Selection

The bread and butters are prepared fresh daily by our team of artisan bakers.

Bread Selection

Sour Dough Seed Loaf
Green Olive Rye Bread
Mushroom and Caramalised Onion
Roasted Pumpkin and Honey
Baguettini
Lavender, Cranberry and Pear Cheese Bread

Butter Selection

Moorivier Salted Farm Butter
Honey and Cinnamon
Unsalted Vanilla Seaweed
Mosaic's Anchovy Butter
Saffron and Calendula Butter

We also have a selection of Wheat, Gluten,
and Lactose free bread and butters available for Vegans.

Although our bread and butters are not prepared in a nut free zone, we take the greatest of care to cater for our guests with nut allergies.

Sommelier's

Wine Pairing

Amuse Bouche

Diebolt Vallois Blanc De Blancs NV

Song of the Sea

Bizoe Henrietta 2014

Sea Mist

Lismore Chardonnay 2013

From the Ashes

Domaine Des Aubuisières Le Plan de Jean Moelleux 2011

Some Birds Don't Fly

Château de Fesles La Chapelle Rosé d'Anjou 2015

Côte D'Azur

Domaine Albert Mann Pinot Gris 2013

Tajine du Maghreb

Symington Altano Quinta do Altaide Organic Red 2012

Cynara

Newton Johnson Pinot Noir 2012

Comté

Château Bélingard Lyvress 2009

The Clash of Constellations

Tokara Kika Noble Late Harvest 2013

The Gift of Quetzalcoatl

Tokaji Pendits Aszú 4 Puttonyos 2002

Non-Alcoholic

Drinks Pairing

Amuse Bouche

Lemon Verbena Infusion

Song of the Sea

Home Brewed Kombucha

Sea Mist

Lime & Lemongrass Spritzer

From the Ashes

Hibiscus Cooler

Some Birds Don't Fly

Jasmine & Beetroot Plum Ice Tea

Côte D'Azur

Tomato and Basil Tonic

Tajine du Maghreb

Gyokuro Shaded Green Tea from Japan

Cynara

Citrus Blue Tea

Comté

Spiced Pear Toddy

The Clash of Constellations

Passion Fruit & Vanilla Elixir

The Gift of Quetzalcoatl

Berry Bellini