



ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

Seafood (S) Vegetarian (V) Meat (M) Vegan Substitute (VES)

TAPAS

Prawns, nahm jim dip, toasted sesame seeds (S)	R120
Lamb staanrib, apricot and sherry vinegar dressing (M)	R95
Pork belly, apple, fennel salad, apple cider vinaigrette (M) (VES)	R90
Marinated mussel tartare, lemon and garlic foam (S)	R90
Baba ghanoush, goat's cheese, zaatar gremolada (V) (VES)	R90
Venison loin, curry "slaphakskeentjies" (M) (VES)	R90
Sweet bread, carrot purée, sweet and sour vinaigrette (M)	R90
Cauliflower bavarois, orange gelée, cauliflower florets (V)	R80
Baby squid, Romanesco, pickled red pepper, smoke aioli (S)	R90

PLAT DU JOUR

Venison, grappa and Gorgonzola cream, fig muffin, tender stem broccoli (M)	R230
Sirloin, smoked onion and garlic jus, pommes anna, cream spinach, battered onion rings (M)	R220
Woodfire roasted harissa cauliflower, savoury couscous, honey vinaigrette (V) (VES)	R185
Linefish, fennel cream, confit zucchini, marinated roasted red peppers, roasted baby tomatoes (S)	R220
Pan fried prawns, chicken breast, Asian chopped salad, toasted sesame seeds, coriander root vinaigrette (S) (M) (VES)	R220

DESSERT

Peaches and cream	R80
Chocolate pots, pistachio biscotti	R80
Gorgonzola foam, caramelized pear, Gorgonzola crumbs	R80
Vanilla panna cotta, mango, peach, meringue shards	R70