

### Soft Drinks

Soft Drink	R23
Coke/Coke Zero	R24
Appletiser	R28
Bos Ice tea	R26
Still Water	R24/R36
Sparkling Water	R24/R36
Juice	R25
-Orange, Berry, Apple	
Kahlua Dom Pedro	R48
Jameson Dom Pedro	R55

### Hot Drinks

Espresso Single/Double	R24/R26
Cappuccino	R28
Latte	R30
Hazelnut Latte	R32
Macchiato	R26
Americano	R26
Tea	R28
Hot Chocolate	R30
Chai Latte	R30
Red Cappuccino	R30
Decaf Option	+R2

### Beers & Ciders

Non-Alcoholic Beers	R35
Stellenbrau Lager	R55
Stellenbrau Ale	R55
Loxtonia Crispy Cider	R45
Loxtonia Stonefruit Cider	R45
Castle Lite	R35

### Spirits

Jameson	R35
Johnny Walker Black	R35
Cape Town Gin	R35
KWV 5year	R25
Imoya Brandy	R60
Reyka Vodka	R35



# LOUISVALE

### Appetisers

(V) Shitake Mushrooms **R90**

*Soy Grilled Shitake Mushrooms, Sweet Pickled Chia Seed, Sago Puff, Baby Spinach  
Sriracha Aioli*

Mussels **R95**

*Tarragon Seafood Velouté, Grilled Corn, Pickled Cucumber, Peppers & Capers*

Lamb Dumplings **R100**

*Roasted Carrot Puree, Spinach, Heirloom Beetroot, Lamb Gravy*

### Mains

Hake **R150**

*Herb Crust, Chorizo Cream, Baby Carrots, Carrot Puree, New Potatoes & Grape Fruit Salsa*

Braised Pork Belly **R170**

*Turnip Puree, Cabbage, Brussel Sprouts, Goats Cheese Beignets, Macadamia Nuts & Jus*

Beef Sirloin **R205**

*Beef Fat Potatoes, Leek Puree, Green Beans, Balsamic Onions, Roast Garlic & Herb Jus*

(V) Potato Gnocchi **R135**

*Cape Malay Curry Cream, Mushrooms, Coconut, Almonds, Smoked Cheese & Parsley*

### Dessert

Hazelnut Milk Panna Cotta **R70**

*Coffee Syrup, Hazelnut Praline Crumble, Sorghum Popcorn*

54% Dark chocolate Pots de Crème **R100**

*Vanilla Bourbon Mango Compote, Shortbread Crumble, Burnt Meringue*

Coconut Financier **R85**

*White Chocolate Ganache, Raspberry Mousse, Strawberry Gel, Vanilla Frozen Yoghurt*

### Tasting Menu

Welcome Drink

1<sup>st</sup> Course

Mussels

*Tarragon Seafood Velouté, Grilled Corn, Pickled Cucumber, Peppers & Capers*

**Louisvale Chavant**

2<sup>nd</sup> Course

(V) Potato Gnocchi

*Cape Malay Curry Cream, Mushrooms, Coconut, Almonds, Smoked Cheese, Parsley*

**Louisvale Chardonnay**

3<sup>rd</sup> Course

Braised Pork Belly

*Turnip Puree, Cabbage, Brussel Sprouts, Goats Cheese Beignets, Macadamia Nuts & Jus*

**Louisvale Cabernet**

4<sup>th</sup> Course

Hazelnut Milk Panna Cotta

*Coffee Syrup, Hazelnut Praline Crumble, Sorghum Popcorn*

**Louisvale Dominique**

**R300 per person without Wine**

**R480 per person with Wine**

**Please inform your service ambassador if you have any dietary requirements that the kitchen needs to be informed of**

**Due to time constraints, it is essential that all parties at the table order the Tasting Menu**

**To ensure prompt service and quality**