

AFRICAN MODERN

veldt brood

baby bread loaf, virgin butter

'a muse' bouche

simonsig 'kaapse vonkel', 2019

the game

oodhingu, chicken parfait, lacto-plum, tendon crackling, biltong dust

jordan 'the real mccooy' riesling 2018

varken prawn

confit oak valley pork belly, smoked lango, sour fig confit, pine nut crumble, pickled cous cous and cauliflower veloute

fram cinsault 2017

die vis

line-fish, coconut, lemon thyme bulghar wheat emulsion, preserved lemon, chilli oil, cauliflower fondant, fennel, pass-pickled courgette flowers, saffron velouté

rijks 'touch of oak' chenin blanc 2018

suigstokkie

'granadilla lolli-pop'

chesa nyama

grass fed picanha, white onion & roast garlic puree, crispy sweetbreads, tomato & cashew XO, pap, coriander oil, bone-marrow & peppercorn dashi broth, pap crisp and semi-dehydrated baby tomatoes

joostenberg 'philip albert' cabernet sauvignon 2017

'baked' kaap

Pear cheese cake, hazelnut parfait, smoked meringue and burnt rum

lomond noble late harvest 2019

tree of life

rolos ,raspbery jub jub , koeksisters

R750 tasting menu



R490 wine pairing

greenhouserestaurant.co.za

