

# TODAY'S MENU

## starters

bone broth, garden vegetables & gnocchi	80
grilled mackarel, home-made yoghurt leeks & cucumber	105
beef fillet tartar, burnt butter & potato crisp	98
grilled octopus, pork sausages, oyster emulsion, parsley & lemon preserve	105
poached farmer rico egg, foraged mushrooms, bacon & gem hearts	90

## mains for one

red wine braised oxtail, & butternut pommé dauphine	195
grilled yellowtail & artichoke veloute	180
macadamia nut cheese, spring onions, coriander, parsley, artichokes, salsify root, chickpea & macadamia nut cream	195



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## mains for two

slow cooked shin, fillet, burnt onions,  
bone marrow, sausages, béarnaise & chimichurri 450

en papillote : hake, black mussels,  
octopus, aromatic garden vegetables  
& buttered potato mousse 395

pork neck, pork belly, pork sausages  
& kimchi 450

citrus salt baked trout for two  
& forage salad 450

farmer rico pasture reared grilled chicken  
breasts, sage & onion sausage,  
crisped drumstick & black garlic thighs 375

## sides

potato gnocchi 65

werf garden salad 75

baby gems, spring onions  
& buffalo mozzarella 110

kimchi 55

side vegetables 55

crispy roast potatoes 68

## desserts

baked chocolate pudding, chai spiced  
hazelnuts, clotted cream ice cream 85

vanilla creme brulee, buttermilk poached pears  
roasted chocolate cream & citrus curd 85

white chocolate cake, poached guava & litchi 85

selection of artisanal cheeses 95



*The*  
**WERF**  
RESTAURANT

most of the fresh produce you'll find on your plate  
is naturally grown right here on boschendal.

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