TODAY'S MENU

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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 &

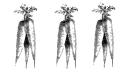
macadamia nut cream

starters

195

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





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 450 & kimchi 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 & buffallo mozzarella 110 kimchi 55 55 side vegetables crispy roast potatoes 68

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desserts

baked chocolate pudding, chai spiced

roasted chocolate cream & citrus curd

vanilla creme brulee, buttermilk poached pears

white chocolate cake, poached guava & litchi

hazelnuts, clotted cream ice cream

selection of artisanal cheeses



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

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

crispy roast potatoes

baked chocolate pudding, chai spiced

hazelnuts, clotted cream ice cream

selection of artisanal cheeses

werf garden salad	75
baby gems, spring onions & buffallo mozzarella	110
kimchi	55
side vegetables	55

65

68

85

95

desserts

85

85

85

95

vanilla creme brulee, buttermilk poached pears roasted chocolate cream & citrus curd	85
white chocolate cake, poached guava & litchi	85





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